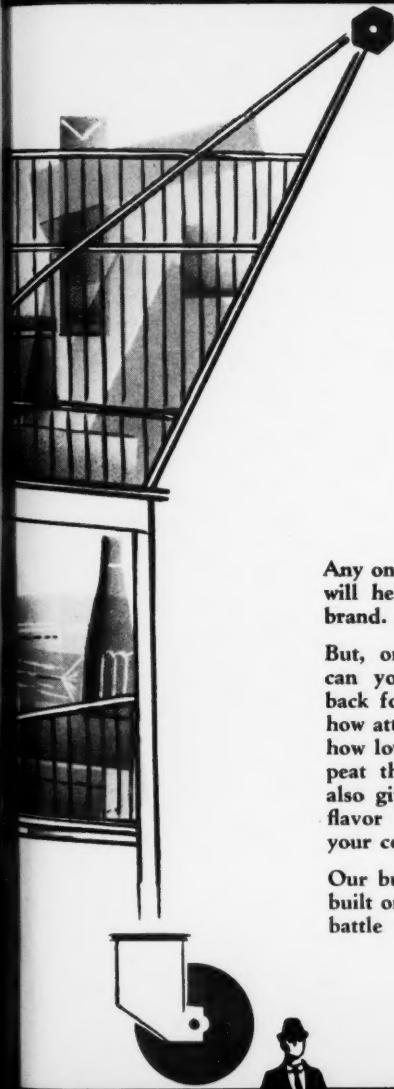


THE NATIONAL
Provisioner

OCTOBER 20, 1956

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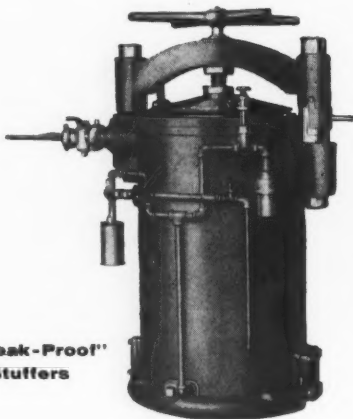
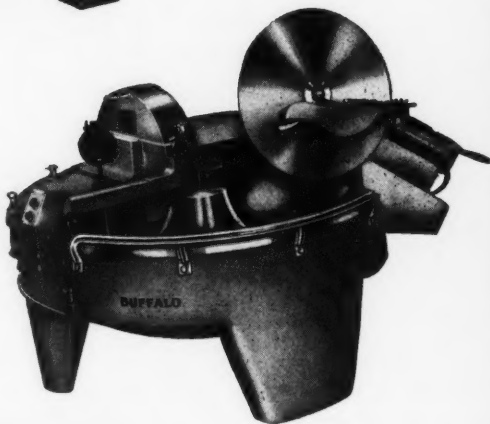
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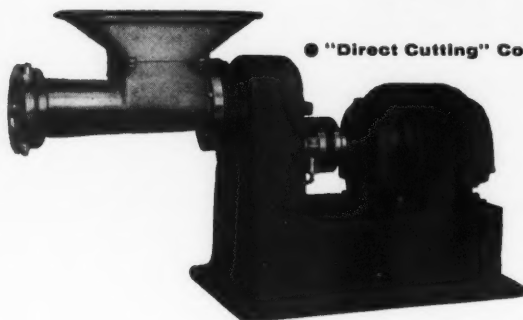
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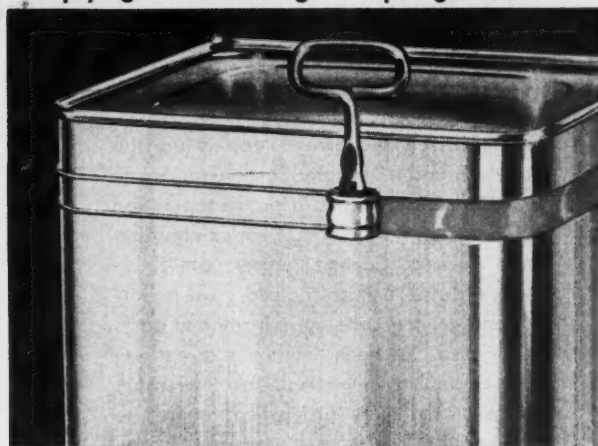
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**CANNON
DICED
RED SWEET PEPPERS**

APPROX.
DRAINED WGT.
5 LBS. 3 OZS.



NET WEIGHT
6 LBS. 8 OZS.

H. P. CANNON & SON, INC.
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H. P. Cannon & Son, Inc.

Main Office and Factory
Bridgeville, Delaware

THE NATIONAL *Provisioner*

VOLUME 135 OCTOBER 20, 1956 NUMBER 16

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News and Views

THE NATIONAL PROVISIONER

VOL. 135 No. 16

OCTOBER 20, 1956

Keep it Rolling

The classical definition of inertia, as it applies to bodies at rest and those in motion, can still be used to describe a good many companies in the meat packing industry, although, happily, not so many as a few years ago.

It is, of course, a most satisfying experience for an industry observer when one of these stable concerns begins to move, or changes direction, after a decade or two of unswerving quietude. One of the most rewarding aspects of the change—again from the standpoint of the outsider—is the manner in which top management assumes the role of a discoverer of new business principles. The process, method or organizational change may be one which trade publications and associations, equipment manufacturers and his own accounting or operating staff have been trying to “sell” him for years, but it’s revolution and revelation combined when the boss finally takes hold.

We wouldn’t, for a single instant, begrudge him this satisfaction, but we do suggest that he continue to work hard at his job of prophet and leader. If one idea, one change in processing or shift in merchandising methods has helped the business, it is very possible that others might help it more.

There are still piles of dollars hidden away in the packinghouse—and some of them are in the corners labeled “too much bother.” Some managers have poked into these unimportant corners and found that safety work pays (dollars and cents); that livestock conservation work pays (dollars and cents) that a hog cut-out test is worthwhile and that many other ideas which are brought before the industry each year are most rewarding.

Once inertia is broken in a meat industry organization, management should work hard to see that progress continues.

Some 150 to 200 purveyors from all over the nation are expected to begin arriving in Miami Beach next weekend for the 14th annual meeting of the National Association of Hotel and Restaurant Meat Purveyors at the Eden Roc Hotel. Various managerial problems, ranging from motivation to diversification, will be explored in sessions on Tuesday and Wednesday, October 30 and 31. Preliminary meetings on Monday, October 29, also offer much of general interest, including a luncheon talk by Fred Sharpe, NIMPA director of sales training, on “The Essentials of Salesmanship.” Among reports to be given on Monday is one on the association’s group insurance program covering product liability. A new group life and accident insurance plan also will be presented. A showing of “Designed for Dining,” a movie on frozen foods, and a report on the latest equipment available to the industry also are scheduled for Monday.

Icing And Salting do not constitute transportation and hence federal transportation tax has been improperly charged in connection with the supplying of these services, the U. S. Court of Claims ruled unanimously in the case of Swift & Company v. U. S. Several other meat packing companies also were involved in the case, which has been in litigation for several years. If not successfully appealed by the U. S., the decision means that the government will be compelled to refund substantial sums charged as transportation tax. In another aspect of the case, the court by a split decision held that transportation tax properly was applied to charges for demurrage and switching. The Chicago law firm of Kennedy & Nosek represented the packers.

The On-Again, off-again merger of the Amalgamated Meat Cutters and Butcher Workmen and the United Packinghouse Workers was postponed for the second time late this week as another rift appeared between the two unions. A joint merger convention had been scheduled for Friday, October 26, at the Hotel Sherman, Chicago. The unions were to meet in separate conventions in Chicago on Wednesday to ratify the proposed constitution for the merged group before meeting jointly to give the final stamp of approval.

International officers of the Amalgamated, however, notified the UPWA October 18 that they were postponing the merger indefinitely and had called off their ratifying convention. No explanation was given. Expressing surprise at the postponement, the UPWA said that it will go ahead with its separate ratifying convention as planned and will be available to meet with the Amalgamated at a mutually convenient time. The UPWA accused the Amalgamated of insisting on wage cuts for certain UPWA staff members and said the unions need to clarify the structure of the merged group. A joint merger convention set for last June also was called off over a disagreement about UPWA representation in the merged union.

Formal Three-Year contracts with the two major meat packing unions were signed in Chicago over the weekend by The Cudahy Packing Co., Omaha, and Hygrade Food Products Corp., Detroit. The United Packinghouse Workers of America and the Amalgamated Meat Cutters and Butcher Workmen of North America reported that the pacts follow the Armour and Company pattern, including a general wage increase of 10c an hour the first year and 7½c an hour in each of the remaining two years. Cudahy granted a union shop. Hygrade, which already has a union shop, agreed to grant a three-week vacation after ten years of service. In Madison, Wis., Oscar Mayer & Co. and Amalgamated Local 538 also concluded negotiations on a three-year contract which follows the general pattern.



NATIONAL RENDERERS Association board discusses increase in advertising budget for 1957.



NRA Reviews Research, Export and Feed Markets

President R. B. Mortimer Leads off with Report on Japanese Outlet

A SPIRIT of independence was born anew three weeks ago in historic Boston. This time the vitalizing force was a spirit of self-confidence that pervaded and set the tone for the twenty-third annual convention of the National Renderers Association, which met in the Statler Hotel, close to the Boston Commons.

The renderers feel certain that under their own power and slogan, "Do It Yourself," they can solve the problems facing a business with its markets in transition.

Those who attended the convention heard of the progress made in exploring market possibilities in Japan under joint effort sponsored by NRA and USDA; they were told of ways in which they could extend the scope of use of fats in feed through their

own sales efforts, and they heard reports on scientific work conducted under their sponsorship that is seeking new outlets for meat meal and animal fats.

To guarantee their future independence this group of vigorous enterprisers voted a record breaking research and advertising budget.

Perhaps a true gauge of the rendering industry's sense of self-confidence lies in the fact that these modern-day descendants of the Bubbly Creek skimmers held, of all things, an open press conference.

Social activities, including an inspection tour of U.S. Barry, one of the Navy's most modern destroyers, rounded out the activities of the convention, along with a brainstorming breakfast conducted by representa-

tives of Batten, Barton, Durstine & Osborn, Inc., in which uninhibited group thinking on a single problem produced a host of solutions. Some were true brainstorms, but others, such as night pick-up from butcher shops in downtown areas, are to be investigated by attending renderers.

Bedecked in a Japanese outer garment and stilt shoes, Richard B. Mortimer, president of the NRA, recounted his findings on a recent trade exploratory trip to Japan and South Korea. The trip was jointly financed by the NRA and the USDA Foreign Agricultural Service and had as its objectives the determination of the potential value of these countries as consumers of American tallows and greases and to find ways to increase this trade and to remove any bar-



BUSINESS SESSION on fats draws large audience of renderers who adopted 'Do It Yourself' slogan for industrial market expansion.

riers that might stand in its way. Color films showing various phases of the soap making and fat chemical industries of Japan documented some of Mortimer's remarks.

In general, the prospects for trade with Japan in tallows and greases are excellent. The standard of living in Japan is rising; there is a prosperous middle group in Japan; the Japanese soap producers are aggressively promoting their products, and the utilization of washing machines, which have fascinated the gadget-minded Japanese, is increasing rapidly. However, there are several negative factors. Some of these, such as differences in testing procedures, can be resolved with time; others, such as the proper shipping techniques, can be solved by cooperation with steamship companies. Japan's ability to buy depends, of course, on its possession of American dollars, and the supply of these will depend upon the willingness of American industry and consumers to buy the products which Japan offers for export.

Quality of the product and containers in which it is shipped to Japan are factors definitely under the control of American producers who, if they wish to retain this second or first largest market for tallows, will have to maintain high standards for both. Mortimer's film showed a lot of imported American drums being dumped. The product within these drums, which was sold as fancy bleachable tallow—virtually the top in inedible fat—was as black as coal and watery in viscosity. The drums had no decipherable markings on them. Obviously, if the Japanese market is to be held, these conditions will have to be remedied. The Japanese



RESEARCH AND FUTURE markets panelists (l. to r.) Dr. Leonard L. Gelb, Dr. Milton Lapidus, C. R. Berg and Richard Mortimer, chairman, lead the discussion.

consumer is paying \$15 a ton more for American tallow than for competing Australian tallow because he feels the standard of the American product is better. Superior quality and uniformity now hold the Japanese market and, if they are lost, so will the market be lost, Mortimer pointed out to the group.

Failure properly to mark drums imposes undue hardship on the Japanese consumers, many of whom consume tallows in drum lots. If the drums are not properly and legibly identified, each one must be opened and sampled before it can be used. If the weights are not readable, the filled drum must be weighed and then the empty container to get the tare and net weight.

Another factor of inconvenience to the small Japanese soaper is the American exporter's method of collecting shipments from many producers of fat of different qualities and then selling the shipment on the

basis of its composite quality sample. This is perfectly honest, but nonetheless it may impose a hardship on the user who is allocated a certain number of drums from the shipment by his trade association, the Japan Oil and Fat Processing Industry Association. If he gets the low of the lot, he is unhappy. Mortimer suggested that exporters collect their shipments in bulk, mix them thoroughly and then drum the material.

Another problem the association and individual exporter will have to solve is the education of steamship personnel in the care of bulk tallow in transit. Mortimer showed a movie of one unloading operation which was taking place in a heavy rain. The deck hatches were open allowing the rain to pour into the tallow. In another instance the temperature of the bulk tallow in the holds was held at 134°F. while in transit, but was allowed to rise to 152°F. when the ship docked and awaited unloading. Ship personnel had not been impressed with the need for temperature control and, consequently, made no effort to reduce steam input to the coils running through the tallow cargo during docking.

In determining tallow's specific gravity the Japanese use techniques which have inherent possibilities of error. In sampling tallow, rather than taking a core reading, the Japanese sample at the top, the middle and then one foot from the bottom. This tends to lower the specific gravity reading. Furthermore, they use at shipside a hydrometer; the reliability of this instrument depends on exact correlation between temperature calibration and that of the product, with the inevitable percentage of error. When the Japanese officials are convinced that pycnometer reading taken under exact laboratory conditions gives correct specific gravity,



BRAINSTORM BREAKFAST on Wednesday morning was well attended in spite of early hour.



RESEARCH COMMITTEE members (top photo) are: (seated): R. W. MacGregor, Kentucky Chemical Industries, Inc.; Lawrence L. Horton, Consolidated Rendering Co., and R. C. Sage, Mutual Rendering Company. (Second Row) Omer Drailing, San Angelo By-Products, Inc.; Myer Sigal, G. Bernd Co.; Wilbur Allaert, Carbon Cliff; and Seymour Heller, Denver Rendering Co. Lower photo shows NRA officers: second vice president, Martin J. Rubin, M. H. Rubin Co., Inc.; president, Richard B. Mortimer, Peterson Manufacturing Co.; executive director, John J. Hamel, Jr., Valley Chemical Co.; chairman of nominating committee, Roger Morse, Jas. F. Morse & Co.; secretary-treasurer, Miss Jamie C. Fox, and first vice president, Ralph Van Hoven, Van Hoven Co., Inc.

most of the claims resulting from short weight will disappear, commented Mortimer. However, American officials will have to present their case for the correct procedures tactfully as the factor of face-saving is involved, he cautioned.

In specific economic terms he pointed out that Japan is now either our first or second best tallow customer. It ranks as the fourth largest producer of soaps, although it only ranks 27th in per capita soap consumption. There are some 300 soap manufacturing companies in Japan, of which only 21 have more than 300 employees. These larger firms account for 44 per cent of the total output. Consumption of soap is on the increase with bar soap moving up by 6 per cent per year, laundry soap by 15 per cent and powdered soap at a fantastic rate. The increase in the latter has been bolstered by the sudden surge in washing machine use in Japan. In 1949 only 364 washing machines were manufactured in Japan. In the first six months of 1956 over 360,000 were produced and over 80 per cent sold. The washing ma-

chines consume some 4,000 tons of soap per month and use is increasing. Virtually all the soaps consumed are animal fat products since the soft water of Japan favors their employment.

The Japan Oil and Processing Industry Association and the Japan Oil and Fat Importers and Exporters Association are requesting that some of the funds available under PL 480, the law designed to encourage exportation of American farm products, be used to advertise soap products in Japan. These associations feel that they are spending their maximum potential on advertising and desire some support. Since this spending should increase consumption of American tallow, Mortimer hopes that the USDA will seriously consider this request. Mortimer expressed thanks to William D. Termohlen, agricultural attache at Tokyo, and his staff, two of whom accompanied Mortimer's group on the trip. These men now have a knowledge of the problems facing the Japanese soap and fat chemical industries as well as those of American tallow exporters.

In South Korea the best the American renderer can hope for is a retention of his present market position, Mortimer concluded.

He showed pictures taken on his month long visit in Japan, including those of modern soap and fat chemical plants and of a modern beef dressing plant operated by the U. S. armed forces.

One of the results of the development of export trade in tallows has been a change in the selling pattern from a day-to-day operation to one in which future sales are beginning to take place, according to C. R. Berg, executive secretary, New York Produce Exchange. Recognizing this, and after careful and long consultation with the various segments of the rendering industry, a bleachable fancy tallow futures market has been established by New York Produce Exchange in which futures up to a max-

imum of 17 months can be traded. The rules and regulations for trading have been established and three warehouses have been licensed, one at Kearny, N. J., one at Philadelphia, and one at St. Louis. As trading increases the Exchange intends to license and bond five or six other warehouses.

The tallow futures market was established after the need had been clearly demonstrated. The expansion of the export business and the very erratic nature of the market made this necessary. Following the removal of price controls after World War II, tallow prices tripled, then fell 50 per cent; by 1948 they had doubled and, in short order, started dropping until they had declined about 80 per cent from previous levels. Stresses due to the Korean War again raised prices, but, after the pressure was off, values fell about 80 per cent. During this time there was no central market place—no futures market—to help stabilize prices and absorb the impact of sudden and drastic changes.

Anyone trading during this period needed operating capital to assume

market positions and this capital was exposed to risks for which there was no protection. The market situation forced rendering operators to become speculators and, to that extent, diverted their attention from their primary manufacturing function.

As one of its economic functions the tallow futures market provides a means whereby risks may be shifted to others through hedging. A practical description is that a hedge is an assumption of a new risk in opposition to an existing risk so that a subsequent depreciation in value of one is offset, or nearly so, by an increase in value of the other, Berg said. He gave the following example of how hedging can be profitable to the renderer:

A renderer has a current inventory, some purchase commitments and an expected volume of production over a given period of time in the future. Against this he has few or no offsetting sales. To the extent that the sales do not offset the inventory, purchase commitments and/or current production, he assumes the risk of price depreciation in his net long position. He may, however, assume an opposing risk to balance out his net long risk; that is, he may sell tallow futures in a similar amount, maturing in one or more later months. The renderer now has two opposing risks and, since the cash or actual market, and the futures market, normally move together, if the price of tallow declines he loses inventory values but his futures sales (his short position) show an increase in value. Conversely, if the market moves up, his cash position increases while his futures position reflects a commensurate loss. In normal circumstances the renderer will be making sales from his inventory or production and, as his cash sales are extended, he will purchase contracts in the futures market in which he had previously sold, thus liquidating the equivalent and opposing risks which have been assumed.

By providing a central market place for a commodity in a financial center, the futures market makes possible relative price stability and broad and continuous operation which, in turn, provides liquidity. The weight of the price information funnelled to the market in the form of bids and offers makes the market at any given moment, because that is the point at which buyers and sellers trade.

All contracts entered into in the futures market are made with intention of making or taking delivery and the mechanism of the market guar-



OFFICIAL HOSTS (top photo) at social functions were Joseph M. Linsey, general chairman; Mrs. and Judge A. Gearon; Mrs. David Yaffee, woman's co-chairman, and Mr. Yaffee. Third photo shows Bernard Nyveen (third from left) being toasted by friends on 69th birthday during convention. Reception activities were well attended as shown in other photos.

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with 40 HP Motor—less than
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1—Model 50 Bowl Capacity 350
lbs. with 30 HP Motor 1000.00
1—Model 45 Bowl Capacity 200
lbs. with 20 HP Motor 850.00
1—Model 27 Bowl Capacity 55 lbs.
with 5 HP Motor 450.00
1—Randall Cutter, Bowl Capacity
300 lbs. with 30 HP Motor 500.00

GRINDERS

1—Model 150 Sanders with 25 HP
Motor 1000.00
1—Model 56 B Buffalo with 5 HP.
Motor 500.00
1—Model 56 Cleveland with 5 HP
Motor 350.00

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pacity 400 lbs. with 5 HP Motor 600.00
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tor 700.00
1—Model No. 1 Boss Mixer, Pul-
ley Style 200.00
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pacity 1000 lbs. with 10 HP
Motor 1100.00

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PHILA. 23, PA.

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New, Used & Rebuilt
Meat Packing Equipment

antees taking or making delivery.

Berg invited all interested render-
ers to write to the Exchange for more

Alfalfa Millers May Be Customers for Fats

In the session devoted to markets Robert J. Fleming, president of National By-Prod-
ucts, Inc., Des Moines, told the renderers to call on the alfalfa de-
hydrators and blenders in their location as they are natural cus-
tomers for animal fats. Alfalfa, which is harvest-
ed and dried



R. J. FLEMING

within a relatively short time, must be stored and marketed over the en-
tire year. The product contains some 20 per cent protein and is high in carotene, but it is exceedingly dusty. The addition of about 2 per cent of liquid animal fat at the grinder ef-
fectively controls the dust for a time. For this purpose animal fat is su-
perior to vegetable oil because it is less quickly absorbed into the meal.

A sure way to locate an alfalfa dehydrator is to watch for the tel-
tale green dust being exhausted from the plant. This same plume of green dust can be an effective sales aid, as the addition of fat at the grinder causes it to disappear. The slow ab-

information on how activity in the
tallow futures market can be profit-
able to them.

sorptive characteristic of animal fats is another advantage since it does not impede pelleting which is becoming standard procedure with the smaller dehydrators.

Carotene in alfalfa meal is un-
stable. The addition of animal fat in levels from 1 to 5 per cent markedly improves carotene retention. Further-
more, the fat gives the meal a greener color which is desired by the cus-
tomer.

Much alfalfa meal is shipped in pellet form to feed manufacturers who, in grinding and blending it, face the same problem of dust control and carotene instability. They, too, are good prospects for animal fats. Dehydrated alfalfa meal treated with animal fat lends itself to bulk handling and, by the elimination of dust, reduces the wear on the miller's machinery.

The nation's dehydration plants produce slightly more than 1,000,000 tons of dehydrated alfalfa meal per year, of which about 60 per cent is used in poultry feeding. However, today only about one-third of the dehydrated meal produced is treated with fat or oil. It represents a real market opportunity for the renderer who is willing to sell, Fleming stated.

Fat's Place in Feeds Has Been Established

Animal fat has now been accepted as a standard animal feed ingredient

and those feed producers who have not already begun using it are contemplating its use, as well as considering the economics involved in the production change, reported R. W. MacGregor, president, Kentucky Chemical Industries, Inc., Cincinnati. Animal fats improve palatability, physical characteristics, and nutritional value of feedstuffs when properly balanced. Animal fats improve the performance of the pellet mill. Practical experience shows that the addition of 1 per cent animal fat increases mill production without affecting pellet hardness.

Most dog food manufacturers are



R. MacGREGOR

adding from 2 to 4 per cent animal fat to their meal type feeds. Dogs appear to prefer it, and tire less easily, when fed a meal that carries a high percentage of added animal fat.

In like manner the addition of 1 per cent animal fat to swine or poultry ration will usually improve its palatability. University of Wisconsin tests show that chicks prefer a feed in which 5 per cent animal fat is added to a broiler ration.

Commercial feed manufacturers are using animal fat in branded feeds primarily to improve them from a performance standpoint. They are using as high as 6 per cent of animal fat in present-day poultry rations; however, the average use is closer to 2½ per cent due to the problems of pelleting.

Mash feeds are limited in the amount of fat added by mechanical problems of mixing and handling. Some experimental work has shown excellent results with as high as 30

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per cent animal fat in the ration.

The grade of animal fat which should be used is still an open question. Most feed manufacturers are still buying yellow grease for use in their feeds, but some are employing better grades in fear of getting inferior types of material.

Animal fat is normally sold on the grade system used by the soapers, but factors important to soapers are not important to feed manufacturers. For instance, color and free fatty acid

have little or no bearing on the feeding value of animal feed.

As most dairy rations require only $\frac{1}{2}$ to $1\frac{1}{2}$ per cent animal fat, it is advisable to use the better grades in dairy rations.

Research at leading universities has shown that a balance must be maintained between energy and protein in a ration. If a high level of animal fat, 3 per cent or over, is added in formula feeds, enough protein must be supplied as well.

Handling Tallow at the Feed Maker's Plant

Other suggestions on handling bulk tallow at the feed manufacturer's plant were offered by L. L. Horton, assistant to the president, Consolidated rendering Co., Boston. Unless the material is received in insulated bulk delivery tanks, steam facilities must be provided to heat



L. L. HORTON

the incoming material in the tank car or truck. Connections to the steam line should not be made with natural rubber; neoprene has been found satisfactory as the connecting link. The lines should be blown clear with steam after each use. The steam should be directed away from the storage tank to prevent moisture seepage into the storage unit.

Testing of the incoming tank is an important step and a number of samples should be taken to get a composite of the material. Clean sample containers, preferably of glass, should be used. Brass or copper should never be allowed to come in contact with animal fat. The keep-

ing test is made by the A.O.M. method. An A.O.M. determination test of 20 hours is generally considered to be equivalent to a year's storage life without rancidity.

Bulk tallow should be stored in two steel or iron tanks, properly vented, and the oldest material should be withdrawn first. All tanks should be supplied with welded heating coils connected to the steam supply, and outlet from the tanks to manufacturing facilities should be from the lowest point. This assures against moisture accumulation in the tallow. Tallow with a low moisture content may be kept almost indefinitely. Best results are obtained if tallow is held at 105° to 120°F., since it is always ready to flow.

In handling tallow in the feed mill, motor-driven pumps are preferred to steam pumps. The heating facilities also should be adequate to heat the bulk material to 200°F. within a reasonable time in the coldest weather and for the maximum volume of flow expected. A thermometer should be placed in the line beyond the heat exchanger.

In the formulation process the material should be passed over a screen to remove too large balls.

Chemist Takes An Objective Look at Antioxidants

A thorough discussion of the properties of commercial antioxidants, and the results of laboratory tests with these products was conducted by Clark B. Rose, chemical engineer in charge of manufacturing operations, Darling & Co., Chicago.



C. B. ROSE

First he listed (see following) what he considered to be the prop-

erties of an all-around antioxidant:

1) It should be non-toxic to the renderer using it and to the animal consuming it. The consuming animal should either destroy the antioxidant in digestion or discharge it as waste and should not store it as a component of its own fat.

2) It should be readily mixable and soluble in fat at temperatures of 120° to 140°F. Many products offer only mediocre satisfaction here.

3) It should be in such form as to be easily stored, handled, measured and added to the fat.

4) It should be a fully self-con-

tained product so that it is not necessary to add various combinations of special additives. A "shot gun" treatment that has a good batting average is more desirable than to try to tailor the selection of antioxidants to meet a specific grade or specific applications.

5) It should be specifically fat soluble rather than partly fat and partly water soluble. This would solve one of the most vexing problems the renderer has in connection with feed makers who use fat, namely, washing out the antioxidant through condensation or water contamination in storage or process tanks.

6) It should be non-volatile and non-reactive to materials so that heating, drying and stripping will not remove it from the fat. This characteristic also guarantees retention of its activity in the fat in storage and use. Present antioxidants are only partially successful in fulfilling his need.

7) It should be readily and simply detectable, both qualitatively and quantitatively, so that its presence can be checked in "trouble shooting" customer problems. Production control and customer service would be substantially better if a quick analytical method of determination were available. Even an inert, easily-measured, tell-tale additive would help.

8) It should be lower in cost so it can be used for all fats, whether for feeds or not.

9) It should present no complications in use for other purposes so that surplus stabilized fat can be inventoried and employed either for purposes where stability is necessary or other industrial uses.

10) It should be of such a nature that its antioxidant properties in the finished feeding fat can be measured or evaluated by some method much faster than the present 20-hour A.O.M. method. Some accelerated method, with determination consuming not over 30 minutes, is needed to expedite guaranteed production and reduce customer irritation due to delay.

None of the current commercially available antioxidants has all the desired properties and some fall far short. In any event, the feed fat producer is automatically limited to antioxidants having USDA approval, Rose stated.

The list of approved materials is limited to those antioxidants containing one or more of the products butylated hydroxyanisole, butylated hydroxytoluene and propyl galate. Ethoxydihydrotrimethylquinolin (trade name Santoquin) has been

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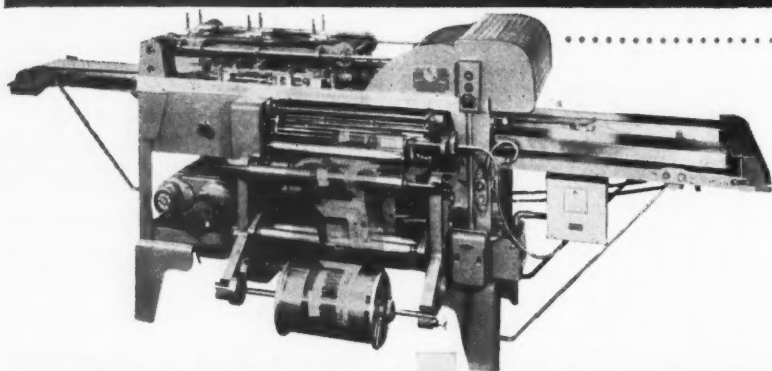
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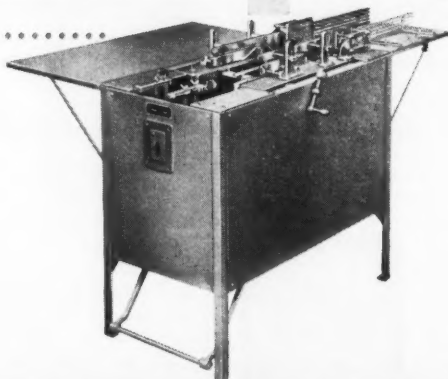


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approved only for use in poultry feeds at the present time.

Approval also includes the use of certain materials such as citric acid and phosphoric acid, or some of their esters, which act as metal scavengers to protect the effectiveness of the antioxidants against the presence of metals such as iron and copper.

In making this antioxidant selection the feed fat manufacturer should consider several factors. First, only the active antioxidant represents real value and the addition of solvents or diluents serves only to make application easier and their cost represents direct expense without compensating stability. Second, the A.O.M. stability efficiency of each commercial product must be compared over a number of batches to determine how each product stands in effective stabilization action. Three, the total cost of the antioxidant used must be considered, which includes its cost, that of any additives, the labor cost of preparation and addition, the cost of the equipment needed, etc. Four, the level or type of protection the feed fat consumer wants must also be considered.

Table 1 furnishes a comparison as of September 1, 1956, of several commercial antioxidant preparations offered for feed fat use. D.P.P.D. is currently withdrawn from the market pending approval of its use by the USDA, and Santoquin is restricted to poultry feed at this time.

Blends of antioxidants, although they are often more efficient, may have a higher cost to compensate for the added convenience of the product.

Another important factor in evaluating the antioxidant is stability efficiency. This is the measure of the stabilizing power of the antioxidant preparation as shown by the quantity required per ton of fat to meet the specific stability necessary as meas-

ured by A.O.M. standards. The minimum A.O.M. protection required by the feed manufacturer in his product represents the standard, and it is necessary to determine the quantity required to meet this stability.

The peroxide value of the fat after 20 hrs. in A.O.M. apparatus gives a dependable measure of stabilizing power. When the peroxide value in 20 hours is 20 milliequivalents per kilogram the stability is satisfactory; values above 20 milliequivalents in 20 hours are unstable, while those below 20 automatically meet the minimum requirements of 20 A.O.M. hours by definition.

It is necessary for the feed fat manufacturer to decide to what safety factor below this 20 P.V. 20-hour limit is desirable to guarantee that the product will remain stable under reasonable hazards of transportation, handling, etc. General experience would often indicate that 100 per cent or more excess of antioxidant over the indicated minimum needed is desirable to provide positive protection against improper handling, steam leaks, overheating, etc.

Table II lists a few examples of the minimum costs of antioxidant

TABLE II: EXAMPLES OF ANTIOXIDANT COST FOR 20-HOUR A.O.M. STABILITY PROTECTION

Antioxidant	Pounds per Ton for 20 P.V.-20 Hour Protection	Market Price \$ per Lb.	Cost per Ton of Fat
Tenox II or Sustane 3 and citric acid	3/4 lb. each	1.47 & 0.32	1.35
Sustane 6 or Tenox IV and citric acid	3/4 lb. each	1.57 & 0.32	1.42
Tenox VI and citric acid	3/4 lb. each	1.35 & 0.32	1.26
BHT and citric acid	1 lb. each	1.24 & 0.32	1.56
Santoquin	1/10 lb.	2.40	0.24
D.P.P.D. (Not approved)	1 oz.	1.03	0.064

preparations which provide the P.V. 20-hr. limit for yellow grease. Actual cost in practice would be higher by the size of the safety factor selected.

When the chemical cost of stabilizing a 6c to 8c fat runs 3/4 to 1c per pound it becomes an item of production cost, Rose commented.

Rose advised against the addition of the antioxidant before or during rendering, as the conditions in the cooker produce the effect of steam stripping on the cooker contents. Antioxidants have high boiling points, but they are not non-volatile and can be steam distilled from complex fat-protein solutions, he stated.

Table III presents data from a laboratory test on the effect of steam

TABLE III: EFFECT OF STEAM STRIPPING ON ANTIOXIDANT PROTECTION

Sample	Free Fatty Acid	FAC Color	Peroxide Value @ 20 Hour A.O.M.
Unstabilized yellow grease	10.1	35	100+
Stabilized yellow grease 2# Tenox II and 2# citric per ton before steam stripping	10.0	35	3
Stabilized yellow grease steam stripped for 2 hours	9.6	35	100+

distillation of a sample of yellow grease which had been stabilized with 2 lbs. of Tenox II and 2 lbs. of citric acid per ton.

The stabilizer was obviously destroyed or distilled off. A sample of condensed material from the vapor condenser was checked for A.O.M. value and had a peroxide value of seven after 20 A.O.M. hrs., which showed it to be stable and indicated that the antioxidant was being recovered in the condenser. Under such circumstances little hope can be held for dependable stabilization unless it is done after the cooked charge has cooled down to a safe temperature before addition of the antioxidant. Under this limitation most plants will find it much more practical to stabilize the finished fats.

Editor's note: In a discussion that followed the meeting it was decided that the admittance of steam into clear fat for a two-hour period did not necessarily approximate conditions in a melter in which the major distillation, which could entrain the antioxidant, would take place in about 30 minutes. The antioxidants used also were introduced in liquid form; whereas, if they were in pellet form, they might retain this status during the major distillation period before they dissolved into liquids. It was also suggested that the addition of the antioxidant in a heat-liquid soluble container might hold the antioxidant until the major moisture distillation was completed. Admittedly this is an area of rendering practice which needs further investigation.

[Continued on page 41]

TABLE I: SOME COMMERCIAL ANTIOXIDANTS FOR FEEDING FATS

Name	Pct. BHA	Pct. BHT	Pct. Propyl Gallate	Total Pct. Anti-Oxidant	Pct. Citric Acid	Solvent	Pct. Solvent	Price \$/Lb.	Anti-oxidant Cost \$/Lb.
BHA	100	0	0	100	0	None	0	4.75	4.75
BHT	0	100	0	100	0	None	0	1.24	1.24
Propyl gallate	0	0	100	100	0	None	0	3.90	3.90
Sustane 3 or Tenox II	20	0	6	26	4	Propylene Glycol	70	1.47	5.65
Sustane 3F	67	0	20	87	13	None	0	4.50	5.17
Tenox R	20	0	0	20	20	Propylene Glycol	60	1.25	6.25
Tenox IV or Sustane 6	20	20	0	40	0	Vegetable Oil	60	1.57	3.92
Tenox VI	10	10	6	26	6	Corn Oil Propylene Glycol	68	1.35	5.19
Tenox VII	28	0	12	40	6	Propylene Glycol	54	2.15	5.37
Santoquin				100	0	None	0	2.40	2.40
D.P.P.D. (Not approved)				95	0	None	0	1.03	1.08
Citric acid	0	0	0	0	100	None	0	0.32	—

Bacon Giveaway on Use of a New EL

A MARKED improvement in weight tolerance control, greater productivity per operator, enhanced package appearance and smaller space requirements are major advantages of a new integrated automatic bacon slicing, weighing and packaging line. Developed by Standard-Knapp division of Emhart Mfg. Co., Portland, Conn., the unit has undergone extensive production tests at the Ottumwa plant of John Morrell & Co. While the basic design and construction of the unit are the work of Standard-Knapp development engineers, suggestions made by R. W. Ransom, Morrell's manager of engineering and construction, and Jack Lynch, process and equipment engineer of the company, have been incorporated.

Production runs at Morrell show that the integrated line will produce 1-lb. packages with an average weight of 16.04 oz. Industry averages range from 16.20 to 16.39

JACK LYNCH, processing equipment engineer, points out visual sliced thickness indicator to **Donald McCarty**, foreman. Dual banding which makes grouping separation is checked by Lynch and McCarty (photo 2). Finished package (photo 3) is inspected for alignment of bacon with leading edge of board.

oz. per package. With one line operating one shift per day, it is estimated conservatively that the new line will save 30,000 to 50,000 lbs. of giveaway bacon in one year. This is possible because the machine transfers the actual weighing operation to an electronic unit which indicates to a third of a slice the amount of product that must be added to or taken from the package to make weight.

By greatly simplifying the task of check scalers, the unit has increased efficiency of this operation. Operators no longer lift the oncoming board with bacon onto a check scale, make bacon position adjustments, and then replace the unit on the conveyor. Now they make only the weight

SPECIAL UNIT (center of machine) equipped with timing device aligns moving shingled bacon with edge of package paper board.



ay on Way Out With ew Electronic Setup

adjustments, as shingled bacon has been properly positioned on the board by the machine. The line now requires two check scalers instead of five. The machine output is slightly less and it requires four integrated slicing-weighing units to equal the output of three conventional high-speed lines, according to Ransom. However, there still is an increase in overall efficiency since check weighing requirements are reduced by about 45 per cent. With the new Standard-Knapp integrated line, the shingled bacon receives less handling. This contributes to better package appearance, observes Lynch.

The line, which consists of a modified Anco high-speed slicer and the Standard-Knapp, paperboard feed-bacon placement and weighing unit, is about 18 ft. long. The modified slicer has an intermittent advance combined with a slab-gauging mechanism which produces shingled groups of uniform slices weighing almost the desired weight. A gap in the slicing sequence permits pound units to move over an automatic paperboard feed, located under the shingling conveyor, which feeds a flat card in proper register with the leading bacon edge. The feed magazine holds sufficient knockdown board for approximately 1 hour of operation. The slicing gap is used to make the shingle group separation and always occurs at the end of a full slice.

The number of slices in the shingled group is predetermined for the weight range of the bellies being sliced. Shingled slices are deposited on a two-speed, take-away conveyor consisting of a series of Mylar bands. As the feed mechanism is stopped, a second takeaway belt, which is moving at a constant speed, drops below the takeaway belt and the group is moved forward at a greater speed. Then the bacon is transferred to the constant-speed belt and the feed mechanism brings the slab under the slicer head. This arrangement increases the space separating the groups of sliced bacon.

WEIGHT CORRECTIONS are flashed to operators on indicator (white rectangle facing employee at right) for each bacon grouping.

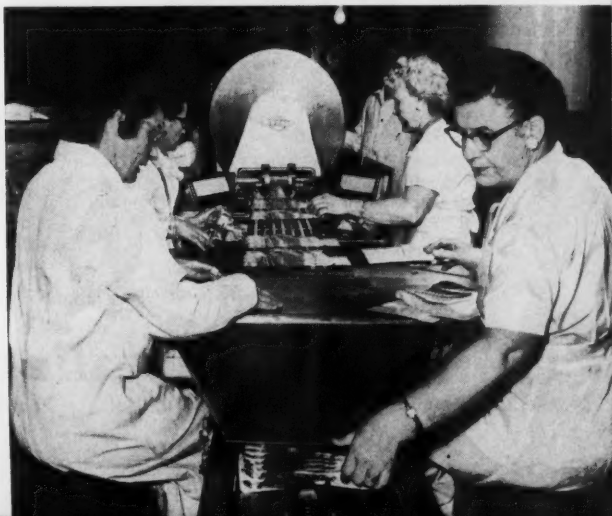
It has been found that the line performs most efficiently with the slicer operating at 1150 rpm. The machine, with the present counter, can be set to produce any number of slices between 10 and 24 per pound. When the bacon line is set up for a specific weight range of belly, the counter causes the slicer blade to make 32 revolutions for every package cut, provided there are no more than 24 slices to the package. Thus, a package is produced every 0.027 min. (about 36 packages per min.). The shingled group passes to the automatic paperboard dispenser where, with the aid of two needle-point equipped wheels, bacon is aligned with the edge of the board before it passes to the automatic scaling section. This is the electronic brain which weighs the shingled groups and indicates to the check scalers, to a fraction of a slice, the amount of bacon that is under or over the desired weight.

When no correction is required, the groups receive a pass signal. This is another plus feature of the system. Since every effort, through weight selection and slab blocking, is made to make weight by slice count, the groupings which require no weight adjustment are not handled. In the conventional system every unit is handled. The elimination of this needless handling materially increases efficiency, Ransom points out.

Corrections are flashed on lighted panels, one on each side of the conveyor, informing the operators, each of whom is responsible for alternate packages. The panels are wired so that each operator sees only the indication for the packages she handles. Operators sit on opposite sides of the weighing conveyor and the weight indicator which each faces flashes when the grouping she has adjusted passes. Weighing is done as the grouping is moving forward.

At the same time that the indicators flash the weight corrections, if any, to the operators, the variance factor is transmitted to the slicer, causing it to modify the slice thickness. This is done by varying the feed mechanism speed. However, before an impulse factor is transmitted to the slicer, two packages in sequence must be off weight for the same reason, i.e., either under or over. The impulse is a lag correction since six groupings actually pass before the correction is transmitted. As an aid to the slicing machine operator, Morrell's engineering department suggested installation of a visual indicator. This is a needle mounted at the slicer intake which moves from a correct weight center to either the over or under weight side. If the correction impulses are consistent, the needle will

OVERALL VIEW of line shows end operators making board fold and feeding package to overwrap machine intake conveyor.



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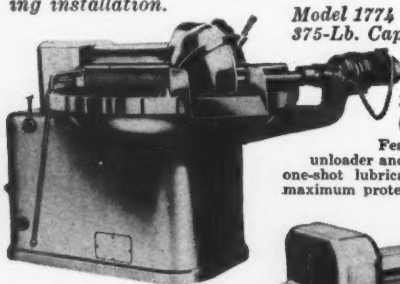


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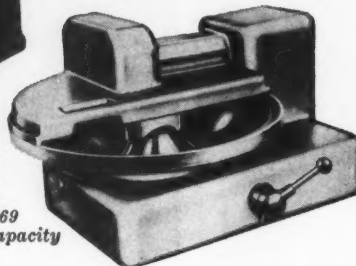
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move to either the over or under-weight side. The machine operator then makes a manual adjustment in the feed rate of the slicer.

Aiding this indicating needle, and compensating for the variation that will occur in the individual slabs of bacon within a given weight range, are two sets of adjusting fingers; these were installed at the recommendation of Ransom's engineering group. A set of four fingers rides on the top of the slab just in front of the slicer blade. Another rides the side of the slab. As the slab varies in thickness or width, the fingers automatically adjust the feed rate to compensate for the variation.

As each group of shingled product passes over the scale, the indicator panel lights up with the proper information in terms of slices, "pass," "over 1/3," and, "under 1/3," etc. These corrections are flashed in increments of 1/3 slice from a minimum of 1/3 slice to 2-2/3 slices. If the packages are overweight, scissors are used to remove fractional slices, producing a neat cut without disturbing the shingling pattern. If underweight, the packages are corrected from stacks of pre-cut slices in front of each operator. When corrected as indicated, no package can be underweight and none will be more than 1/3 slice overweight.

From the correcting station, the groupings pass to the end of the conveyor where two operators fold the flaps of the bacon board and feed the package into an overwrap machine. Wrapped packages are then boxed for shipment.

The Standard Knapp EM-129 line permits all operating steps to be accomplished without removal of bacon groupings from the line, eliminating unnecessary handling. Eight employees operate the line: 1) a loader for the slicing machine; 2) a grader to remove the ends and lower grade bacon groups from the line and wrap some of this bacon in the cello roll style; 3) two weight correctors; 4) two flap folders; 5) an overwrap machine tender who performs other floating functions, such as feeding the knock-down boards to the Standard-Knapp unit and, 6) the boxer who places the 1-lb. units in shipping containers. Eleven operators are required for the conventional line.

The line provides automatic preparation of 1-lb. or 8-oz. packages of shingled bacon on paperboard ready for overwrapping leading to a higher production-per-person rate. Principal advantages of the unit are:

1) Package weight can be guaranteed and overweight packages are

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reduced to a minimum. Underweight packages will never be produced when the indicated corrections are made.

2) The use of a completely mechanized weighing method speeds operation and reduces unit cost.

3) There is a significant improvement in package appearance.

4) Because the correcting slices and other parts of the package receive less handling, deterioration by mold is delayed.

5) The 18 ft. length of the line conserves valuable floor space.

6) More efficient production results from the machine's uniform speed which paces the operators at an efficient, non-fatiguing rate.

Based on engineering data determined from the operation in the Ottumwa plant, it has been found that with four EM-129 lines operating, rather than three standard lines, including the purchase of a new slicer and overwrap machine for the fourth line, a saving of \$81,000 per year can be considered probable on an investment of \$89,000. The saving is divided rather evenly between labor and product, says Ransom. The four shorter Standard-Knapp lines easily fit into a space equal to that previously occupied by three conventional lines.

Based on information collected at Ottumwa, the manufacturer has improved the design for units now under construction. One of these units is destined for Morrell at Sioux Falls.

The EM-129 is designed to permit easy and rapid adjustments and operate with items of equipment the buyer is likely to have. A kit for modification of the high-speed Allbright-Nell slicer is included in the line.

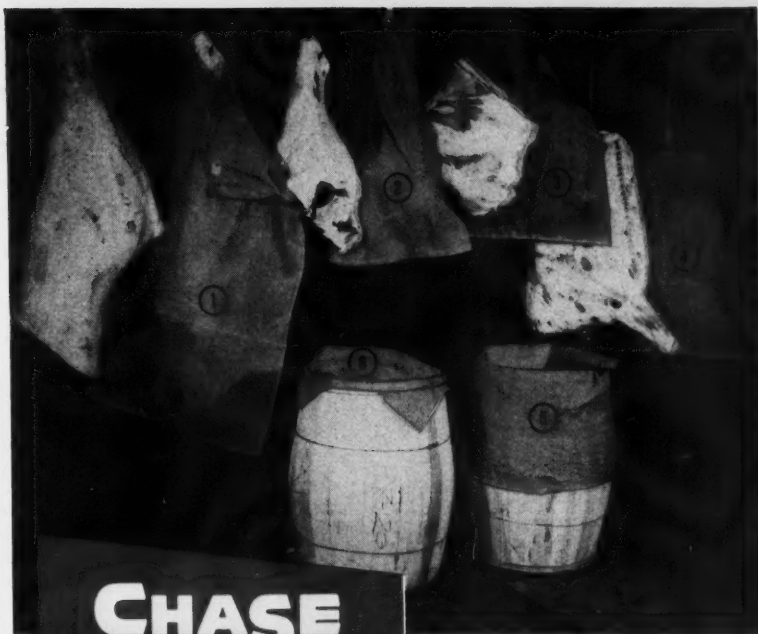
Morrell's engineering department points out that machine maintenance is no greater than that required on high-speed overwrapping machines, and well within the capabilities of competent maintenance personnel.

WSMPA Los Angeles Meeting

The Western States Meat Packers Association has scheduled a regional Dutch treat membership meeting for 7 p.m. Wednesday, November 7, at the Statler Hotel, Los Angeles. E. F. Forbes, WSMPPA president, will be present to bring members up to date on association activities and other matters affecting the industry.

Mileage Charges Boosted

Mileage charges for federal meat grading service were increased from 7c to 8c per mile, effective October 5, according to a notice published in the *Federal Register*.



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EQUIPMENT REVIEW . . .

Some of the latest in meat industry equipment taken directly from exhibits at the American Meat Institute convention in Chicago. Photographs taken by The National Provisioner.

1. **LABORATORY MODEL** silent cutter has features of regular production equipment. The unit has high bowl and knife speeds, enabling it to reproduce emulsions made with production models. The cutter can be used to produce coarse-cut meats and will handle batches up to 60 lbs., permitting plants to experiment with a small investment in raw material. The machine has single knob control and the motor is fully protected. The cutter is portable and can be moved at will for test purposes. Koch Supplies, Kansas City, Mo.

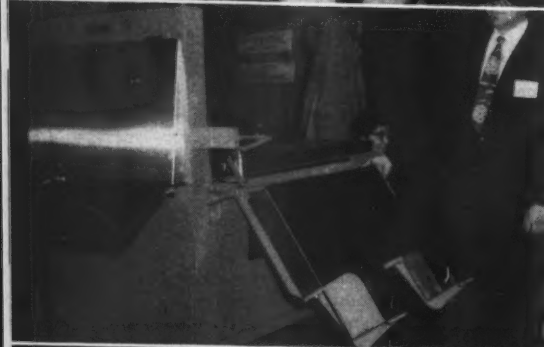
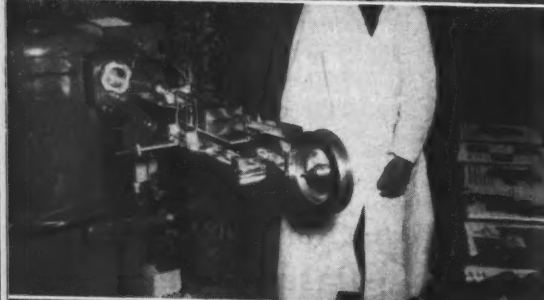
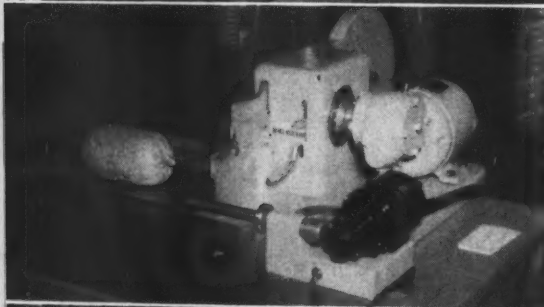
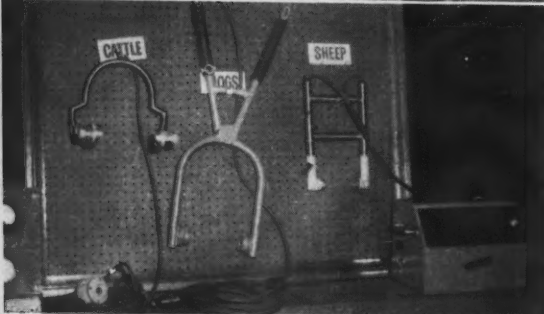
2. **EXHIBIT** of electrical stunners used in European countries for slaughter. All require that the animals pass in file so that the device can be placed on the head of each animal. The stunning devices are equipped with electrical controls that regulate the voltage of the charge. The tools are adjustable for different head sizes and are insulated for maximum protection to the operator. Exhibited by Cincinnati Butchers' Supply Co., Cincinnati.

3. **COMPACT UNIT** can be used to place first and second ties on cased meats. For products which require a semi-vacuum, auxiliary spinning nozzle vents the air and draws the film tightly around the product. Crimper has loose crimp step which closes the closure around the casing neck and permits pull-up on product prior to final fastening. The machine is portable, weighs 65 lbs., and occupies 22 in. x 15 in. space. It is powered by a 1/8-h.p. motor. Tipper Tie, Inc., Union, N.J.

4. **SINGLE UNIT** is employed to stuff and link skinless casing frankfurts in one operation. One worker fills the stuffer reservoir and places the shirred casing on the stuffing horn. The stuffed and linked product is deposited on the takeaway table. The unit can make up to 148 links per minute. The linking is effected by twisting and the casing is filled on a positive displacement principle. Power is provided by a self-contained hydraulic unit. The machine holds up to 140 lbs. of product per charge. Link length and fill are accurately controlled. The Globe Co., Chicago.

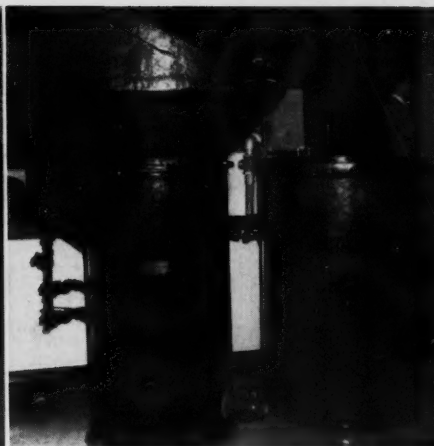
5. **ADDITION OF A LIFT BAR** which elevates the frozen meat block to position permits one man to operate this frozen meat slicer. The unit cuts the frozen block at the rate of 60 slices per minute in thicknesses from 3/16-in. upward. Guide bars carry the product automatically under the cutting blade. The blade is fully enclosed for safety. Made of stainless steel, the entire unit can be cleaned in minutes. Upon completion of the cutting action, an automatic brake stops the blade. General Machinery Corp., Sheboygan, Wis.

6. **SHEETER AUTOMATICALLY** cuts roll film to proper size and moves it into position for the hand sealing operator. The unit is equipped with a foot-activated heater element that makes the bottom seal on the assembled package. The package is then conveyed to the end sealer. By eliminating the need for reaching for a cut sheet, the machine increases efficiency of the hand sealers. It can be equipped with an electric eye





7



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9

for sheeting printed roll stock. Machine handles any usual film. Miller Wrapping & Sealing Machine Co., Chicago.

7. EMULSIFYING MILL handles product on a straight flow-through with a minimum of heat buildup. Meat is preground through 2-in. plate, mixed with seasoning and cure and then placed in feed bowl of unit. The meat is cut and passes through a series of four plates, each of which produces a finer emulsion. The machine can turn out up to 400 lbs. of emulsified meat per minute. Beef and pork are blended as they are emulsified. The motor on the machine is splash proof and the component parts in contact with the meat are corrosion resistant. The Griffith Laboratories, Inc., Chicago.

8. ALL FEATURES of the Lixator brine maker are now incorporated in a new light weight plastic unit which, with its storage tank, can be moved about easily. The dissolver minimizes the amount of handling necessary to make brine. Fresh water is introduced into the unit by a float valve at the same rate at which the brine is withdrawn. The water trickle-filters through the salt bed, becoming saturated clean brine as it reaches the bottom. Except for the valves the unit has no working parts. It can be equipped with overhead feed from storage area. International Salt Co., Inc., Scranton, Pa.

9. FOOT-OPERATED measuring filler permits operator to use both hands in handling the container being filled, thus increasing productivity. The unit can be adjusted to fill up to 20 oz. per container. It operates on a positive displacement principle, assuring close weight measurement. It is made of noncorrosive metals and can be disassembled quickly for clean-

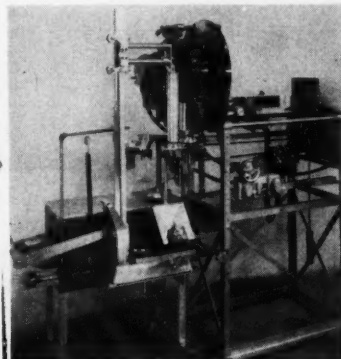
ing. The machine can be attached to any standard stuffer. The Allbright-Nell Co., Chicago.

10. COMBINATION MACHINE slices dried beef, places it in a pouch and weighs the filled pouch. The slicer deposits the meat, cut to a predetermined slice count, in a mandrel on which a pouch has been placed. At the end of the slicing cycle, the slicer stops and the pouch is moved into position over a scale. A plunger forces the meat into the pouch and the pouch onto the scale. The operator makes adjustments in weight, if necessary, while the pouch rests on the scale. Multiple mandrel heads permit continuous slicing and weighing. Two operators can package up to 2,200 lbs. per hour of sliced dried beef in 4-oz. units. Package Enterprises, San Francisco.

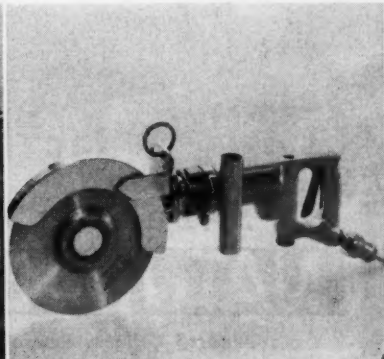
11. WEIGHT OF NEW air-driven ham marking and rib blocking saw has been materially reduced, increasing the efficiency of the operator by lessening fatigue. The new unit weighs only 18 lbs. and is equipped with either a 8- or 10-in. blade. With air supplied at 90 lbs. pressure, the saw develops approximately 1 1/3 h.p. It is trigger-activated and has a guide for easy handling. Blade can be removed quickly for sharpening or replacement. Best & Donovan, Chicago.

12. DESIGNED FOR HAND-SEALING frankfurt packages, the table assembly allows two operators to work with one conveyor sealer. Frank package is assembled in a mandrel mounted on the scale platter. Adjustments are made with links pre-grouped for over and under weight from a stock in bins above the scale. Bottom seal is made with foot-operated sealer which permits the worker to hold the film tightly in

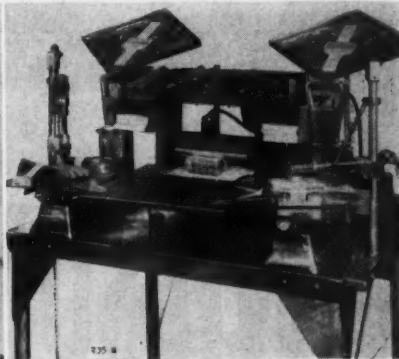
10



11



12



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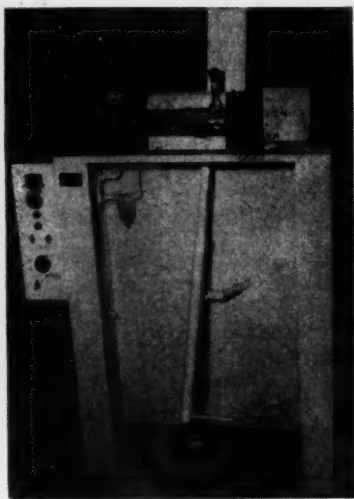
position. Both ends are sealed as the package is guided under a roller sealer. Great Lakes Stamp & Mfg. Co., Inc., Chicago.

13. A MECHANICAL STUNNER, powered by cartridges that come in different sizes to stun light and heavy cattle, has a silencing feature which muffles sound. The unit requires no servicing during a day's operation. The stunning



bolt, which uses a bayonet point principle for stunning, withdraws automatically after each shot. A simple twist "breaks" the tool which is then ready for reloading. The unit is held in the hand and positioned on the head of the animal. It has suitable safety devices. Alfa International Corp., New York, N.Y.

14. VERSATILE POUCH SEALER can be used for heat sealing, vacuum packing, gas packing or vacuum and gas packing meat products in the weight range of 4 oz. to 5 lbs. The sealer grip-



per head requires a minimum of film for sealing action. One operator can produce up to 15 packages per minute. The package is placed in the gripper head and the machine is activated by a foot pedal. A 1/4-h.p. motor operates the unit. The machine can draw a 29-in. vacuum. Cheslam Corp., Yonkers, N.Y.

Renderers' Convention

[Continued from page 31]

Raymond H. Norton, vice president, Norton & Co., Washington, D.

C., a leading exponent of the do-it-yourself school in helping feed manufacturers to use animal fat, described some of the mechanics of handling animal fat in mixing it with feed. The pump should be located as



R. H. NORTON

close to the storage tank as possible to maintain the pumping distance and to avoid cooling the heated fat. If the layout requires pumping over a significant distance, the pipe should be traced with spirally wound copper steam tubing and then should be insulated.

Brass should be avoided in the selection of a pump and piping. The pump should be of the reversible type which permits clearing the production pipeline by reversing the flow back to the storage tank. This eliminates need for blowing the line.

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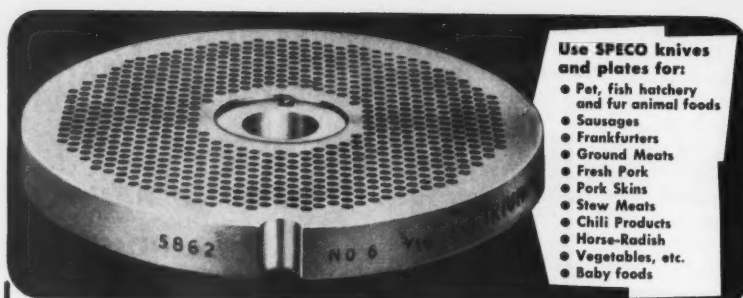
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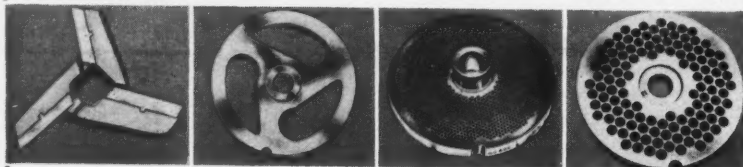
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the feed mills are equipped to heat the fat to 120° to 160°F., depending on the season. Feed mills appear to be discontinuing the practice of spraying the liquid fat on the feed in favor of injecting the fat through a 3/4-in. pipe buried in the feed itself. The reason for the switch is that fat sprayed on the feed is cooled by the air, while fat injected in a solid stream directly into the feed is not so readily cooled.

Temperature is a critical factor in the application of the fat to feed, Norton affirmed. While the optimum temperature will vary with the formula and atmospheric conditions, it should be the level which will permit the fat to mix with the feed without formation of grease balls.

The small feed miller who uses animal fat in drum lots can now obtain a thermostatically-controlled electric drum heater that will preheat the fat to any desired temperature. A monoblock rotary pump, piped with a relief valve and flowmeter measuring in pints, permits accurate feeding of the fat into the mixing mill.

Use of fat in feed has, to a degree, lessened the need for pelleting as the fat causes the feed to cling together and eliminates dustiness. If feed is to be pelleted, the level of fat added is usually 3 per cent. The fat extends the life of the pelleting dies by 25 per cent.

Feed manufacturers with facilities for bulk hauling and storage of feeds are most enthusiastic about the addition of fat to bulk products. Fat-enriched feeds, even with 6 to 8 per cent added fat, handle well in bulk operations even in the coldest weather. Fat enriched feeds do not cake in equipment or piping, Norton told the NRA members.

Protein-Tallow Research

In describing the protein research work being conducted at the USDA Eastern Utilization Research Branch, Dr. Milton Lapidus, senior NRA fellow on protein research, said that the initial emphasis would be on a thorough analytical study of protein residues from various production sources. The analysis for calcium, phosphorus, amino nitrogen, total nitrogen, fat, ash and water will be made on a number of samples obtained from different processors to find the variables in quality of the product.

The 22 known amino acids which, in combination, make the different proteins will be evaluated chemically. The nutritional value of any specific

protein will depend on the kinds and amounts of amino acids present. The animal needs specific amounts of specific amino acids, Dr. Lapidus stressed. Proteins from various sources differ in amino acid makeup, and their value depends on composition.

Amino acids have been classified as essential and non-essential. An essential amino is one which the animal body cannot synthesize and, therefore, it must be provided by the diet. For example, a chick requires 12 essential amino acids for maximum growth. The determination of the amount of the essential amino acids in meat meal is one of his projects, Dr. Lapidus asserted.

Non-essential is a misleading classification for some amino acids since they are useful in that they spare the body the labor of their synthesis.

Through his work Dr. Lapidus hopes to lead to a more realistic price structure for meat meal based on its biological value rather than nitrogen.

Dr. Leonard L. Gelb, senior NRA fellow on tallow research, Eastern Utilization Research Branch, told of the direction his research projects will take. First, he noted that effort would be directed toward the plastics field, which is the most promising outlet for millions of tons of stearic, oleic and palmitic acids obtained from the industry. He reviewed the prior work by the last senior NRA fellow, Dr. Leonard Silbert, whose efforts were concentrated in the field of vinyls. Dr. Gelb will direct his work in the field of epon resins, materials which are gaining widespread popularity as potting compounds, casing resins, adhesives, water-proof coatings, etc. Any products in the epon group that show promise of industrial utilization will be turned over to an applications group at EURB for evaluation.

Two chemical firms, Buffalo Electric and Union Carbide and Carbon, have shown considerable interest in the production of vinyl epoxystearate, developed under the NRA fellowship. Air Reduction Chemical Co. has announced plans to produce about 1,000,000 lbs. of vinyl stearate annually. It is believed that most of this material will go into the making of water base paints, also developed under the fellowship. Armour and Company has shown interest in the process of making detergents from fatty acids.

In its business session the association approved a \$75,000 research budget, which represents about 60 per cent of the total operating budget, and increased the appropriation for meat meal trade paper advertising.

Don't be fooled about food wrappers

correct packaging
calls for wrappers
that have wet-strength
as well as grease-resistance

HERE'S WHY — most foods contain *both* moisture and grease. So doesn't it stand to reason that for best protection you need a wrapper that has wet-strength and at the same time resists grease? Patapar Vegetable Parchment has *both* qualities.

NOTE FIGURES FROM U. S. DEPT. OF AGRICULTURE (CIRCULAR NO. 549):

	Water Content	Grease or fat content
BACON	20%	65%
BEEF	60%	22%
BUTTER	15.5%	81%
CHICKEN	66%	12.6%
CREAM CHEESE	53.3%	36.9%
DUCK	54.3%	28.6%
HAM	42%	35%
MARGARINE	15.5%	81%
PORK LOIN	52%	32%
SAUSAGE	44.8%	41.2%
TURKEY	58.3%	20.2%
VEAL	68%	12%

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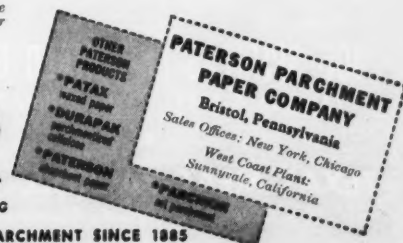
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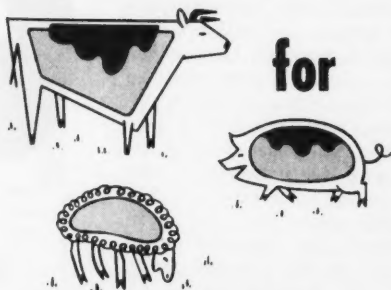
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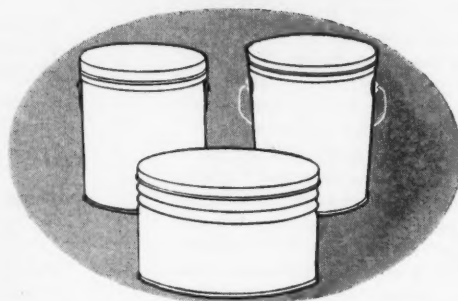
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The Meat Trail...



"MISS BOW-WOW," queen of the pet food manufacturing industry, is crowned by Walter Kendall, president of Kendall Foods, Los Angeles, during Chicago convention of American Pet Food Manufacturers, a division of American Feed Manufacturers Association. Girl is 19-year-old Blanche Kos of Chicago, who has a dog named "Freckles" as well as a busy career as full-time receptionist, part-time model, dancer, singer, swimmer and gymnast. Kendall, chairman of the APFM executive committee, noted that Miss Kos is typical of the millions of American pet owners who give their pets the best of care in the world.

Several Hurt in \$500,000 Explosion at Roth Plant

A rabbi suffered severe burns and several workmen were cut last week in an early morning explosion that caused an estimated \$500,000 damage at the Roth Packing Co. plant at Glenwood, Iowa. The blast was believed to have been caused by leakage of natural gas from a main leading into the plant's boiler room.

Rabbi ISAAC BLOCK of Omaha, who was assigned to the plant, and three Roth employees were hospitalized. The plant devotes a sizeable part of its production to kosher meat.

The blast wrecked much of the interior of the two-story building. Virtually every window was blown out, part of the roof was blown away and several interior walls collapsed. Clean-up and replacement work began immediately at the plant.

Happily, Very Much Alive

THE NATIONAL PROVISIONER regrets that it made the mistake, but it is glad to report that W. S. CLITHERO, retired vice president of Armour and Company, to whom the term "the late" was applied in the AMI historical issue of September 29, still finds life very enjoyable at Los Altos, Cal.

Cudahy Packing Co. Acquires Blue Ribbon Firm at Houston

Acquisition of Blue Ribbon Packing Co., Houston, Tex., has been announced by The Cudahy Packing Co., Omaha. J. C. YOUNG, district manager for Cudahy at Atlanta, was named general manager of the Houston firm, which employs about 100 persons.

LOUIS F. LONG, Cudahy president, said the new plant will operate as a Cudahy subsidiary but under the Blue Ribbon name. The plant has a beef slaughtering capacity of about 1,500 cattle a week and also has facilities for processing pork products. Long described the new acquisition as "another step in our expansion plans in Texas." Cudahy acquired Mission Provision Co. in San Antonio, Tex., about two years ago.

Blue Ribbon Packing Co. was established by HANS PAULY in 1944 as Pauly Packing Plant, and the name was changed to Blue Ribbon in 1947. Pauly, who served as president until the transfer to Cudahy, said he will remain with the firm at least six months in an advisory capacity.

JOBS

CHARLES LEVECK has been elected president of Consolidated Rendering Co., Boston. He is a veteran of 39 years with the firm. Leveck began his career as an office clerk at the Consolidated subsidiary plant in Pawtucket, R. I. He rose through various positions of increasing responsibility to become manager of the Pawtucket plant, export manager for the company and, most recently, vice president of the concern.



C. LEVECK

The elevation of WILLIAM J. ALLER to the position of vice president and general manager of American Provision Co., Inc., Chicago, has been announced by WALTER W. LAMPERT, president of the firm. Aller has been with American Provision Co. since 1953. He formerly was with Wilson & Co., Inc., Chicago.

JAMES A. GUNN, vice president of the Kingan division of Hygrade Food Products Corp., has been named divisional manager of the company's operations at Richmond, Va.; Orangeburg, S. C., and Atlanta, Ga. He had

been serving as general manager of the Richmond plant and will continue to make his headquarters there. JOSIAH RYLAND, formerly assistant manager at Richmond, will succeed Gunn as general manager.

C. C. (CAL) BABCOCK has been appointed general provisions manager of Canada Packers, Ltd., Toronto. W. F. McLEAN, president, announced. He succeeds G. H. DICKSON, who recently was named director of marketing for the firm. Babcock joined the company in 1927 and after service in



C. BABCOCK

branch houses in Toronto, Ottawa, Timmons and Sudbury was transferred to the provision department in Winnipeg. He became provision manager at Winnipeg in 1948 and went to the Toronto plant as provision manager in 1954.

JOHN HACHTEN has been named assistant to the president of Intercity Packing Co., Riverside, Calif. The firm recently purchased Sieck Packing Co. and changed its name to Intercity. The group making the purchase was headed by WILLIAM BURRIS.

JOHN A. GRIFFIN, head of the transportation department at the Swift &



"DETHRONING" of Glenn W. Taylor as president of Rotary Club at Modesto, Calif., has the partner in Modesto Meat Co. looking somewhat like an ancient Roman emperor. In surprise ceremony, Taylor was placed on throne at "kickout" party marking end of term. He was surrounded with Modesto Meat Co. products, and 6 yds. of Happy Valley wieners were draped around his neck as the fun got underway at a country club in Modesto.

Company plant in Evansville, Ind., since 1946, also has been appointed head of the purchasing department. He assumed his dual post on the retirement of MELVIN L. MERKER, 43-year Swift veteran, who had headed Swift purchasing activities in Evansville since 1927. Griffin has been with Swift since 1932.

ARLIE MUCKS, livestock authority and agricultural leader in the Midwest



ARLIE MUCKS

for more than 30 years, has joined Oscar Mayer & Co., Madison, Wis., as director of livestock promotion. He will assist in the company's livestock procurement program, represent the firm at livestock meetings and exhibits and participate in the farm service department's educational and informational service programs for livestock raisers and farmers. Associated with the University of Wisconsin for the past 31 years, Mucks recently retired as assistant director of the Agricultural Extension Service.

PLANTS

The Small Business Administration has approved a loan of \$150,000 to Landy Packing Co., St. Cloud, Minn. In other action taken to speed up the processing of loan applications, the SBA authorized its regional directors to approve small business loans up to \$100,000 when at least 25 per cent participation is taken by a bank.

The name of Hugo Nagel, Inc., 111-117 Lawrence st., Brooklyn, N. Y., has been changed to Nagel, Inc. The new version is in keeping with proposed changes in packaging design and general modernization. L. D. HORODENSKI, executive vice president, informed the NP.

Eastern Meat Packers, Ltd., New Glasgow, N. S., has announced plans to establish a new \$75,000 processing and distributing branch in Dartmouth, N. S. DOUGLAS SIDDALL, business manager, said the firm is negotiating for the purchase of a building on Church st., near the waterfront.

Bergman Meat Packing Co. of Griggsville, Ill., is building a new plant at Pittsfield, Ill. The new plant will supplement present facilities and permit increased production. It will increase kill capacity by 200 cattle and 300 hogs weekly as well as provide sausage manufacturing facilities. Completion of the plant is expected about December 1. RICHARD BERG-

MAN is president of the concern. His sons, RICHARD S., ROBERT and JAMES, are vice president, secretary and treasurer, respectively.

Globe Packing Co., San Fernando, Calif., plans to expand its facilities with a new cooler and office building. The new cooler will hold 450 head of cattle. The company, headed by VICTOR KATZ, president, hopes to have the new construction ready for use by next February.

TRAILMARKS

Seven employees of Krey Packing Co., St. Louis, received silver emblems recently in recognition of completing 25 or more years of service in the meat industry. The presentation was made by J. K. STEPHENS, vice president of the firm, on behalf of the American Meat Institute. Those who received the awards are: PAUL P. ALDRICH, a chemist; MAX HARNED, a hog buyer; BERT SKINNER, a cook; CHESTER CAMP, a ham boner; JAMES GARGER, a garage mechanic; IRA HANCOCK, a pumping machine operator, and BENJAMIN F. LEE, kill department. Aldrich is a son of the late PAUL I. ALDRICH, former editor and president of THE NATIONAL PROVISIONER. He joined the Krey company as a chemist in 1939 after service with Armour and Company, Miller & Hart and Roberts & Oake, all of Chicago, and with Field Packing Co., Owensboro, Ky.

Dr. DANIEL SWERN, a research chemist at the USDA's Eastern Utilization Research Branch laboratory at Wyndmoor, Pa., has received the John Scott medal award from the Philadelphia Board of City Trusts for his inventions of new industrial chemicals from surplus animal fats. The award, consisting of \$1,000 and a copper medal, was presented at a meeting of the Philadelphia section of the American Chemical Society. Dr. Swern's research work has resulted in the use of fats in plastic, paints, wire insulating materials, textile processing and other industrial products. Millions of pounds of fats now go into these uses each year.

St. John & Co., Chicago, packing-house equipment manufacturer, closed its entire plant for a day recently to permit 70 employees to tour the Chicago plant of Swift & Company. The tour was arranged so employees could see equipment they had made doing the job for which it was designed.

ARTHUR WARNITZ, co-owner of Wabnitz & Deters, Indianapolis, and Mrs. WABNITZ celebrated their 50th wedding anniversary recently.

DEATHS

JOHN SENKO, 56, general sales division staff assistant for Armour and Company, Chicago, died October 14 after 25 years with the firm. He started with Armour in the Gary (Ind.) branch in 1921, became Chicago district manager in 1947 and general sales division staff assistant in 1955.

SOL WEBER, 51, secretary-treasurer of Rosen Meat Packing Co., Los Angeles, died recently. Weber served for 24 years with the Rosen firm. He is survived by his widow and two sons.

CORNELIUS PASTOOR, 81, retired president of Grand Rapids Packing Co., Grand Rapids, Mich., died October 11. He retired eight years ago after 25 years with the firm.

OLIVER C. STUCKWISH, 50, owner of American Meat Co., Kansas City, Kans., died recently.

JULIUS BROWN, 55, who operated Brown Beef Co., Springfield, Mass., with his brother and nephew until about five years ago, has passed away.

Novel by Georgia Executive Has Packinghouse Setting

A packing company executive has capitalized on his knowledge of the



JACK POSNER

industry to provide an effective, unusual setting for his first novel, "Nothing Goes to Waste," which was published this week by Pageant Press, Inc., New York City. The author is JACK POSNER, vice president of

the Sawnee Provision Co. of Cumming, Georgia.

Posner started his writing career in 1955 when he won first prize in a nationwide essay contest sponsored by *The Server*, a trade publication. In "Nothing Goes to Waste," he tells the story of a young woman who has set out to learn the meat packing business so she can help her fiancé.

The heroine's wide-eyed, headlong efforts are directed simultaneously to learning the business, needling the company into realizing its industrial potential, freeing the firm from the grip of professional gamblers and inducing her fiancé to agree to an early wedding date. Posner's insight into some of the ramifying problems of management in the industry adds considerable interest to the story.

ALL MEAT . . . output, exports, imports, stocks

Meat Output Up; Cattle Kill A Record

Record slaughter of cattle and a many-year high slaughter of some other meat animals raised meat production under federal inspection for the week ended October 6 to the largest volume since March. Total output of meat last week amounted to 459,000,000 lbs. for a 2 per cent rise over 448,000,000 lbs. produced the week before and 5 per cent above the 436,000,000 lbs. in the same period of last year. Cattle slaughter rose 5 per cent to a new weekly record and numbered 15 per cent larger than last year. Calf butchering increased to the largest count in about ten years, with that of sheep the largest in about three years. Hog kill was 6 per cent below last year.

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Oct. 13, 1956	456	240.8	1,350	178.1
Oct. 6, 1956	434	230.5	1,342	178.4
Oct. 15, 1955	396	212.3	1,443	189.4

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Oct. 13, 1956	197	25.2	337	14.8	459
Oct. 6, 1956	191	24.4	331	14.6	448
Oct. 15, 1955	170	21.3	291	12.9	436

1950-56 HIGH WEEK'S KILL: Cattle, 439,880; Hogs, 1,859,215; Calves, 185,945; Sheep and Lambs, 349,541.
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHTS AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Oct. 13, 1956	960	528	229	132
Oct. 6, 1956	965	531	230	133
Oct. 15, 1955	983	534	228	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Oct. 13, 1956	230	128	93	44	—	40.2*
Oct. 6, 1956	230	128	93	44	—	40.2*
Oct. 15, 1955	227	125	94	44	12.9	42.4

*Estimated by the Provisioner

Cold Storage Meat Stocks Decrease At Something Of Record Rate In September

MEATS moved out of cold storage at something of a record rate in September, according to a report on closing stocks for the month. In-

of August, but due mostly to canned meats, current holdings were a shade larger than the 405,110,000 lbs. at the close of September of last year.

U. S. COLD STORAGE MEAT STOCKS, SEPT. 30, 1956

	Sept. 30, 1956	Sept. 30, 1955	Aug. 31, 1956	5-Yr. Av. 1951-55
Beef, frozen	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, in cure and cured	109,638	100,799	112,395	118,365
Total beef	6,464	9,340	7,531	8,264
Pork, frozen	116,102	110,139	119,726	126,629
Pork, D.S. in cure and cured	88,663	94,074	126,930	116,712
Pork, S.P. in cure and cured	12,096	13,582	15,553	24,886
Total pork	62,294	71,526	61,113	100,747
Lamb and mutton, frozen	163,053	179,182	203,696	243,345
Veal, frozen	9,456	8,683	9,002	9,187
All offal	11,024	10,747	11,053	10,973
Canned meat and meat products	44,912	54,537	45,284	51,191
Sausage room products	47,698	28,927	59,177	29,077
Total, all meats	13,917	12,895	13,074	14,122
Total, all meats	406,162	405,110	461,592	484,524

The government holds in cold storage outside of processors' hands, 4,707,000 lbs. of beef and 4,513,000 lbs. of pork.

ventories of beef and pork were down by the close of the month, with that of pork reduced sharply. Total meat stocks in cold storage on September 30 at 406,162,000 lbs. were about 56,000,000 lbs. smaller than the 461,592,000 lbs. at the close

Current inventories showed a sharp drop below the 484,524,000-lb. average for September 30.

Beef inventories decreased by about 3,500,000 lbs. to 116,102,000 lbs. from closing August stocks, were about 6,000,000 lbs. larger than at

the close of September last year and about 10,500,000 lbs. below the closing September average of 126,629,000 lbs.

The sharp cut in pork reduced holdings to 163,053,000 lbs. from 203,696,000 lbs. at the close of August and 179,182,000 lbs. a year earlier. September 30 pork stocks were also 80,000,000 lbs. below average for the date.

Stocks of other meats changed unevenly. Holdings of lamb and mutton at 9,456,000 lbs. were little different from inventories on the other dates compared and close to average. About the same situation was evident in the case of veal.

Holdings of offal at 44,912,000 lbs. were decidedly smaller than inventories on other dates and below average. September 30 stocks of canned meat at 47,698,000 lbs. were down from a month earlier, but decidedly larger than a year earlier and above average. Sausage products amounting to 13,917,000 lbs. were little different from holdings on other dates and the average.

Mexico's Lard Imports Drop Sharply While Tallow Rises

Exports of United States lard to Mexico in the first half of 1956 were 28 per cent smaller than a year earlier, but exports of inedible tallows and greases were 13 per cent larger than a year ago. Mexican production of lard and tallow has increased. However, the modest increase in output indicates a continued need for large imports of these products.

Current wholesale prices point to the large potential market for U. S. lard, tallows and greases. Imports of these products, however, are restricted by controls and prices are high in relation to domestically-produced cottonseed oil. In mid-July at Mexico City lard in bulk lots at wholesale was quoted at the equivalent of about 20c per lb., domestic bulk tallow at 10.5c, white grease at 15.5c and crude cottonseed oil at 13c.

Chile-Argentina Meat Deal

The new trade agreement between Argentina and Chile has been supplemented with a provision removing import duties on frozen meat by Chile. It will remain in force for a year.

PROCESSED MEATS . . . SUPPLIES

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 100,500,000 lbs. on October 13. This represented a 16 per cent decline from 119,900,000 lbs. about a year earlier.

Lard stocks totaled 60,300,000 lbs., or 58 per cent above the 38,200,000 lbs. last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Oct. 13 stocks as Percentage of inventories on	Sept. 29 1956	Oct. 15 1955
HAMS:			
Cured, S.P.-D.S.	100	79	79
Frozen for cure, S.P.-D.S.	111	143	143
Total hams	104	95	95
PICNICS:			
Cured, S.P.-D.C.	109	81	81
Frozen for cure, S.P.-D.C.	66	81	81
Total picnics	88	81	81
BELLIES:			
Cured, S.P.-D.C.	96	90	90
Frozen for cure, D.S.	96	90	90
Frozen for cure, S.P.-D.C.	101	83	83
OTHER CURED MEATS:			
Cured and in cure	98	74	74
Frozen for cure	88	69	69
Total other	95	72	72
FAT BACKS:			
Cured, D.S.	100	81	81
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	92	65	65
TOT. ALL PORK MEATS	98	84	84
LARD	94	158	158
RENDERED PORK FAT	87	87	87

Argentine Meat Output High

During the period of January through July, under controlled slaughter, more than 3,680,000 head of cattle have been slaughtered in Argentina. This is a new record for recent years. Chilled beef exports during the eight months were 134 per cent above those for the same period of last year.

CHICAGO LARD STOCKS

Lard inventories in Chicago on October 14 totaled 48,531,925 lbs., according to the Chicago Board of Trade. This compared with 56,996,577 lbs. in storage on September 30 and 8,492,424 lbs. on about the same date a year earlier.

Lard stocks by classes appear below in lbs. as follows:

	Oct. 14, 1956	Sept. 30, 1956	Oct. 14, 1955
P.S. Lard (a)...	1,795,453	2,036,535
P.S. Lard (b)...	34,170,199	43,288,276	2,560,194
Dry Rendered Lard (a)
Lard (b)	10,434,369	12,219,803	1,726,232
Other Lard	1,931,904	1,488,498	2,169,460
TOTAL LARD ...	48,531,925	56,996,577	8,492,424

(a) Made since Oct. 1, 1955.
(b) Made previous to Oct. 1, 1955.

Meat Index In Sharp Drop

Downward price adjustments on meats resulted in a sharp drop in the wholesale price index in the week ended October 9, to 84.8 from 87.6 the week before, the Bureau of Labor Statistics has revealed. The average primary market price index, however, fell only slightly to 115.0 in the same period. These indexes for October 1955 were 79.4 and 111.6, respectively.

Raise Corn Crop Estimate

The U. S. Department of Agriculture estimate of this year's corn crop has been adjusted upward to 3,369,102,000 bu. from 3,335,730,000 bu., forecast last month. This year's crop is second only to the record crop of 3,605,000,000 bu. harvested in 1948.

USDA Buys 5,984,000 Lbs. Lard

The U.S. Department of Agriculture last week accepted the offers of five firms to sell 5,984,000 lbs. of lard under the fall program to help bolster the hog market. Seventeen offers to sell 17,200,000 lbs. of lard were received. Lard bought included 800,000 lbs. packed in 50-lb. containers at prices ranging from 13.96c to 14.22c per lb. and the remainder in 3-lb. containers at 16.40c to 18.12c per lb. This was the first week of lard purchases under the current program. Offers to sell will be accepted on a weekly basis until further notice.

USDA Weekly Hamburger Buy

Purchases of hamburger by the U.S. Department of Agriculture last week in its continuing program to assist cattle producers by diverting lower grade beef from regular market channels, totaled 5,714,000 lbs. USDA purchases of hamburger through last week aggregated 15,598,000 lbs. since the program began. Prices ranged from 33.97c to 35.06c per lb. f.o.b. plants. Product of 25 firms was accepted out of 40 who offered a total of about 10,000,000 lbs.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Sept. 1956, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	15,646	4,796	4,429	28,585
Shipments	7,517	137	1,794	21,056
Local slaughter	8,129	4,659	2,635	5,531

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas.	45	@49
Pork saus., bulk, 1-lb.	38 1/2	@41
Pork sausage, sheep cas.	53	@50
1-lb. pkge.	52	@54
5, 6-lb. pkge.	52	@54 1/2
Frankfurters, sheep cas.	51	@54 1/2
Frankfurters, skinless	40	@44
Bologna (ring)	38	@48
Bologna, artificial cas.	34 1/2	@38
Smoked liver, hog bungs, 42 1/2	@49	
Smoked liver, art. cas., 35 1/2	@42	
Polish sausage, smoked	45	@51
New Eng. lunch, sec.	60	@68
Olive loaf	41	@46 1/2
Tongue and Blood	39	@42 1/2
Pepper loaf	42	@54 1/2
Pickle & Pimiento loaf	39 1/2	@44

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	26	31
Cominos seed	26	31
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregon	34	
Oriander		
Morocco, No. 1	21	25
Marjoram		
French	60	65
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	89¢/92
Thuringer	45¢/50
Farmer	71¢/75
Holsteiner	73¢/75
B. C. Salami	79¢/82
Pepperoni	67¢/71
Genoa style salami, ch.	94¢/97
Cooked salami	44¢/47
Sicilian	80¢/84
Goteborg	71¢/74
Mortadella	49¢/52

SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice prime	96	1.06
Resifted	1.03	1.13
Chill, Powder	47	
Chill, Pepper	41	
Cloves, Zanzibar	64	
Ginger, Jam., unbl.	95	1.02
Mace, fancy Banda	3.25	3.50
East Indies	3.38	
West Indies	3.10	
Mustard, flour, fancy	37	
No. 1	33	
Mustard, Indian Nutmeg	1.35	
Paprika, Spanish	60	
Pepper, cayenne	54	
Red, No. 1	54	
White	36	
Black	42	46

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow,	32/35 mm. 1.10¢/1.35
Export, med.,	35/38 .. 80¢/1.10
Export, med. wide,	38/40 .. 90¢/1.35
Export, wide,	40/44 .. 1.30¢/1.50
Export, jumbo,	44/up. 2.00¢/2.40
Domestic, regular	40/42 .. 60¢/85
Domestic, wide	75¢/1.10
No. 1 weasands,	12¢/16
No. 2 weas.,	22 inch/up 9¢/14
Middles—	
Sewing, 1 1/2 @ 2 1/2 in.	1.25¢/1.65
Select, wide, 2 1/2 @ 2 1/2 in.	1.85¢/2.10
Extra select,	
2 1/2 @ 2 1/2 in.	2.25¢/2.60
Bungs, exp. No. 1	25¢/34
Bungs, domestic	18¢/25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat	9¢/10
10-12 in. wide, flat	9¢/11
12-15 in. wide, flat	16¢/19
Pork Casings:	
Extra narrow, 29 mm.	
down	4.00¢/4.15
Narrow,	
29@32 mm.	3.75¢/4.15
Medium,	
32@35 mm.	2.25¢/2.50
Spec. medium,	
35/38 mm.	1.80¢/2.50

Hog Bungs—

Sow	55¢/60
Export, 34 in. cut.	47¢/50
Large prime, 34 in.	34¢/36
Med. prime, 34 in.	25¢/27
Small prime	16¢/20
Middles, 1 per set,	
cap off	55¢/60
Sheep Casings (per hank):	
28/28 mm.	5.40¢/6.00
24/28 mm.	5.90¢/6.25
22/24 mm.	4.90¢/5.25
20/22 mm.	4.00¢/4.40
18/20 mm.	3.00¢/3.25
16/18 mm.	1.25¢/2.30

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$11.35
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo., gran. carlots, ton.	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.25
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose (less 20c):	
Cerelease, regular, cwt.	7.48
Ex-Warehouse, Chicago	7.50

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

October 16, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

Steer:		
Prime, 600/800	46	
Choice, 500/600	43	
Choice, 600/700	43	
Choice, 700/800	43	
Good, 500/600	35	
Good, 600/700	35	
Bull	23	
Commercial cow	24	
Canner-cutter cow	19	

PRIMAL BEEF CUTS

Prime:		
Handqtrs., 5/800	unq.	
Foreqtrs., 5/800	unq.	
Rounds, all wts.	48n	
Td. loins, 50/70 (cl.)	94	1.00
Sq. chucks, 70/90	38	6/39
Arm chucks, 80/110	36	6/37
Briskets (cl.)	35	6/36
Ribs, 25/35 (cl.)	70	6/73
Navel, No. 1	14	6/14 1/2
Flanks, rough No. 1	15	

Choice:		
Handqtrs., 5/800	37	6/38 1/2
Foreqtrs., 5/800	47 1/2	6/50
Rounds, all wts.	47	
Td. loins, 50/70 (cl.)	70	6/83
Sq. chucks, 70/90	38	6/39
Arm chucks, 80/110	36	6/37
Briskets (cl.)	35	6/36
Ribs, 25/35 (cl.)	62	6/64
Navel, No. 1	14	6/14 1/2
Flanks, rough No. 1	15	
Good (all wts.):		
Sq. cut chucks	43	6/45
Briskets	35 1/2	6/37
Ribs	34	6/35
Loins	50	6/53
	55	6/60

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
57 1/2	58	58
72 1/2	74	74
77 1/2	79	79
86 1/2	82	82
86 1/2	82	82

BEEF HAM SETS

Insides, 12/up	37	6/38 1/2
Outsides, 8/up	35	6/36 1/2
Kneekles, 7 1/2/up	37	6/38 1/2

CARCASS MUTTON

Choice, 70/down	14	6/15
Good, 70/down	13	6/14

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Oct. 16	Oct. 16	Oct. 16
STEER			
Choice:			
500-600 lbs.	\$39.00@41.00	\$41.00@42.00	\$42.00@43.00
600-700 lbs.	38.00@40.00	39.00@41.00	41.00@43.00
Good:			
500-600 lbs.	35.00@38.00	36.00@38.00	38.00@40.00
600-700 lbs.	33.00@36.00	35.00@36.00	37.00@39.00
Standard			
350-600 lbs.	31.00@35.00	31.00@35.00	30.00@37.00
COWS:			
Standard, all wts.	32.00@35.00	26.00@28.00	None quoted
Commercial, all wts.	23.00@25.00	23.00@26.00	24.00@29.00
Utility, all wts.	22.00@24.00	21.00@23.00	22.00@27.00
Canner-Cutter	None quoted	18.00@20.50	16.00@22.00
Bull, util. & com'l	26.00@29.00	None quoted	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	35.00@38.00	34.00@36.00	33.00@36.00
Good:			
200 lbs. down	33.00@35.00	32.00@34.00	32.00@33.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	41.00@43.00	41.00@44.00	39.00@42.00
55-65 lbs.	40.00@42.00	40.00@42.00	38.00@41.00
Choice:			
45-55 lbs.	41.00@43.00	40.00@43.00	39.00@42.00
55-65 lbs.	40.00@42.00	39.00@41.00	37.00@41.00
Good, all wts.	35.00@41.00	35.00@40.00	36.00@39.00
MUTTON (EWE):			
Choice, 70 lbs. down	18.00@20.00	None quoted	11.00@14.00
Good, 70 lbs. down	18.00@20.00	None quoted	12.00@15.00

NEW YORK

October 16, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

Steer:	(L.E.I.)	Western Cwt.
Prime, carc., 6/700	\$51.50@52.00	
Prime, carc., 7/800	50.50@51.00	
Choice, carc., 6/700	45.50@47.00	
Choice, carc., 7/800	44.50@45.50	
Good, carc., 6/700	39.00@40.00	
Good, carc., 7/800	38.00@39.00	
Hinds, pr., 6/700	59.00@64.00	
Hinds, ch., 6/700	54.00@55.00	
Hinds, ch., 7/800	50.00@54.00	
Hinds, gd., 6/700	45.00@47.00	
Hinds, gd., 7/800	45.00@46.00	

BEEF CUTS

Prime steer:	(L.E.I. prices, lb.)	City
Handqtrs., 600/700	64 1/2	65
Handqtrs., 700/800	61 1/2	64
Handqtrs., 800/900	59 1/2	61
Rounds, flank off	52 1/2	54
Rounds, diamond		
bone, flank off	52 1/2	55
Short loins, untrim.	90 1/2	1.00
Short loins, trim.	1 1/2	1.30
Flanks	17 1/2	18
Ribs (7 bone cut)	70 1/2	76
Arm chucks	43 1/2	44
Briskets	38 1/2	39
Plates	17 1/2	19

Choice steer:		
Handqtrs., 600/700	53 1/2	58
Handqtrs., 700/800	52 1/2	57
Handqtrs., 800/900	51 1/2	56
Rounds, flank off	49 1/2	52
Rounds, diamond		
bone, flank off	49 1/2	53
Short loins, untrim.	70 1/2	80
Short loins, trim.	94 1/2	1.04
Flanks	17 1/2	18
Ribs (7 bone cut)	60 1/2	64
Arm chucks	41 1/2	42
Briskets	34 1/2	37
Plates	17 1/2	18

FANCY MEATS

(L.E.I. prices)

Veal breads, 6/12 oz.	69
12 oz./up	69
Beef livers, selected	28
Beef kidneys	14
Oxtails, % lb. frozen	12

LAMB

(L.E.I. carcass prices, cwt.)

Prime, 30/40	\$45.00@47.00
Prime, 40/45	46.00@49.00
Prime, 45/55	44.00@47.00
Prime, 55/65	44.00@46.00
Choice, 30/40	44.00@46.00
Choice, 40/45	45.00@48.00
Choice, 45/55	43.00@46.00
Choice, 55/65	43.00@45.00
Good, 30/40	41.00@42.00
Good, 40/45	42.00@44.00
Good, 45/55	39.00@41.00

Western

Prime, 45/du.	\$42.00@44.00
Prime, 45/55	43.00@45.00
Prime, 55/65	43.00@44.00
Choice, 45/du.	42.00@43.00
Choice, 45/55	42.00@45.00
Choice, 55/65	42.00@44.00
Good, 45/du.	40.00@41.00
Good, 45/55	39.00@40.00

VEAL-SKIN OFF

(L.E.I. carcass prices)

Prime, 90/120	\$40.00@43.00
Choice, 90/120	41.00@43.00
Good, 50/90	27.00@29.00
Good, 90/120	30.00@32.00
Standard, 50/90	24.00@26.00
Standard, 90/120	22.00@24.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50
Indeible suet (cwt.)	2.50

N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service, week ended Oct. 13, 1956, with comparisons:

STEERS AND HEIFERS: Carcasses	13,335
Week ended Oct. 13	13,335
Week previous	10,924

COW:	
Week ended Oct. 13	1,745
Week previous	1,770

BULL:	
Week ended Oct. 13	472
Week previous	527

VEAL:	
Week ended Oct. 13	17,102
Week previous	11,948

LAMB:	
Week ended Oct. 13	28,787
Week previous	10,793

MUTTON:	
Week ended Oct. 13	693
Week previous	848

HOG AND PIG:	
Week ended Oct. 13	9,425
Week previous	9,007

PORK CUTS:	
Week ended Oct. 13	926,091
Week previous	1,244,642

BEEF CUTS:	
Week ended Oct. 13	338,325
Week previous	513,840

VEAL AND CALF CUTS:	
Week ended Oct. 13	3,043
Week previous	2,886

LAMB AND MUTTON:	
Week ended Oct. 13	11,236
Week previous	28,747

BEEF CURED:	
Week ended Oct. 13	13,324
Week previous	30,445

PORK CURED AND SMOKED:	
Week ended Oct. 13	201,118
Week previous	122,834

LARD AND PORK FAT:	
Week ended Oct. 13	4,484
Week previous	121,710

LOCAL SLAUGHTER

CATTLE:	
Week ended Oct. 13	11,124
Week previous	12,692

CALVES:	
Week ended Oct. 13	13,673
Week previous	13,416

HOGS:	
Week ended Oct. 13	57,577
Week previous	55,354

SHEEP:	
Week ended Oct. 13	49,838
Week previous	51,551

COUNTRY DRESSED MEAT	
Week ended Oct. 13	6,180
Week previous	7,318

VEAL:	
Week ended Oct. 13	6,180
Week previous	7,318

HOGS:	
Week ended Oct. 13	53
Week previous	12

LAMB AND MUTTON:	
Week ended Oct. 13	23
Week previous	56

PHILA. FRESH MEATS

Oct. 16, 1956

WESTERN DRESSED

STEER CARCASSES: (cwt.)	
Choice, 500/800	\$46.00@47.50
Choice, 500/800	46.25@47.50
Good, 500/800	38.50@40.50
Hinds, choice	54.00@57.00
Hinds, good	45.00@48.00
Rounds, choice	50.00@54.00
Rounds, good	46.00@48.00

COW:	
Com'l, all wts.	27.50@28.50
Utility, all wts.	23.50@24.50

VEAL (SKIN OFF):	
Choice, 90/120	36.00@41.00
Choice, 120/150	36.00@41.00
Good, 50/90	31.00@33.00
Good, 90/120	33.00@35.00
Good, 120/150	34.00@36.00

LAMB:	
Ch. & pr., 30/45	43.00@45.00
Ch. & pr., 45/55	43.00@45.00
Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Carc., 500/700	45 1/2@47
Carc., 700/800	45 1/2@47
Hinds, 500/700	53 1/2@56
Hinds, 700/800	53 1/2@56
Rounds, no flank	51 1/2@54
Hip rd. & flank	50 1/2@53
Full loin, untrim.	50 1/2@53
Short loin, untrim.	70 1/2@73
Ribs (7 bone)	65 1/2@68
Arm chucks	35 1/2@38
Briskets	38 1/2@42
Short plates	16 1/2@19

Good, 50/90	31.00@33.00
Good, 90/120	33.00@35.00
Good, 120/150	34.00@36.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

Good, 30/45	39.00@42.00
Good, 45/55	39.00@42.00

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Oct. 17, 1956)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
39	10/12	39	24 1/2 @ 25	6/8	24 1/2 @ 25
38 @ 38 1/2	12/14	38 @ 38 1/2	24 1/2 @ 25	8/10	24 1/2 @ 25
38	14/16	38	24 @ 24 1/2	10/12	24 @ 24 1/2
37 1/2 @ 37 1/2	16/18	37 1/2 @ 37 1/2	24 @ 24 1/2	12/14	24 @ 24 1/2
37 1/2	18/20	37 1/2	22 1/2	14/16	22 1/2
37 1/2	20/22	37 1/2	21n	16/18	21n
37	22/24	37	21	18/20	21
35 1/2	24/26	35 1/2			
35	25/30	35			
32 1/2 @ 32 1/2	25/28, 2's in	32 1/2			

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.		Frozen			
24 @ 24 1/2	4/6	24 @ 24 1/2	Job Lot		Car Lot
23 1/2	6/8	23 1/2	43 1/2	Loins, 12/dn.	42
21 1/2 @ 22n	8/10	21 1/2	44	Loins, 12/16	43n
21 1/2 @ 22n	10/12	21 1/2	43 @ 44	Loins, 16/20	42 1/2n
21 1/2 @ 22n	12/14	21 1/2	41 1/2	Loins, 20/up	41n
21 1/2 @ 22	8/up, 2's in	21 1/2	35	Butts, 4/8	33 @ 33 1/2

FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen		Cured			
10n	6/8	10 1/2n	13 1/2	Square Jowls	unq.
10 1/2n	8/10	11	11 @ 11 1/2	Jowl Butts, Loose	11 1/2
12 1/2n	10/12	13 1/2n	12n	Jowl Butts, Boxed	unq.
13 1/2n	12/14	14 1/2n			
14 1/2n	14/16	15 1/2n			
14 1/2n	16/18	15 1/2b			
14 1/2n	18/20	15 1/2b			
14 1/2n	20/25	15 1/2b			

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, OCT. 13, 1956			
Open	High	Low	Close
Oct. 11.67	11.92	11.65	11.92
Nov. 11.70	11.92	11.67	11.90-92
Dec. 13.32	13.60	13.25	13.70
Jan. 13.37	13.57	13.27	13.57
Mar. 13.40	13.62	13.32	13.62b
May 13.60	13.72	13.60	13.72b

Sales: 10,040,000 lbs.

Open interest at close Thurs., Oct. 11th: Oct. 283, Nov. 1,238, Dec. 521, Jan. 142, Mar. 182, and May one lot.

MONDAY, OCT. 15, 1956			
Oct. 12.00	12.25	11.95	12.20a
Nov. 11.92	12.25	11.90	12.90
Dec. 13.50	13.75	13.50	13.70
Jan. 13.65	13.90	13.65	13.77a
Mar. 13.75	13.82	13.75	13.80b
May 13.97	13.97	13.97	13.97

Sales: 10,760,000 lbs.

Open interest at close Fri., Oct. 12: Oct. 257, Nov. 1,230, Dec. 543, Jan. 139, Mar. 197, and May one lot.

TUESDAY, OCT. 16, 1956			
Oct. 12.27	12.47	12.27	12.47
Nov. 12.25	12.50	12.22	12.47
Dec. 13.77	13.87	13.75	13.85a
Jan. 13.77	13.90	13.77	13.87-90
Mar. 13.82	14.00	13.82	13.95
May 14.00	14.20	14.00	14.15b

Sales: 14,200,000 lbs.

Open interest at close Mon., Oct. 15: Oct. 240, Nov. 1,173, Dec. 530, Jan. 145, Mar. 193, and May one lot.

WEDNESDAY, OCT. 17, 1956			
Oct. 12.55	12.55	12.20	12.45
Nov. 12.55	12.55	12.40	12.27
Dec. 13.90	13.90	13.55	13.85a
Jan. 14.00	14.02	13.95	13.87
Mar. 14.00	14.00	13.70	13.92-95
May			14.15b

Sales: 18,520,000 lbs.

Open interest at close Tues., Oct. 16: Oct. 229, Nov. 1,131, Dec. 523, Jan. 144, Mar. 204, and May 5 lots.

THURSDAY, OCT. 18, 1956			
Nov. 12.32	12.35	12.12	12.25b
Dec. 13.87	13.90	13.67	13.70-67
Jan. 13.87	13.87	13.70	13.70b
Mar. 13.97	13.97	13.75	13.75a
May 14.02	14.02	13.82	13.82b

Sales: 8,000,000 lbs.

Open interest at close Wed. Oct. 17: Oct. 210, Nov. 1,101, Dec. 551, Jan. 151, Mar. 213, and May 6 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Oct. 16, 1956 (L.C.I. prices)		
Hams, skinned, 10/12	.40	@ 40 1/2
Hams, skinned, 12/14	.38	@ 38 1/2
Hams, skinned, 14/16	.38	@ 38 1/2
Picnics, 4/6 lbs., loose		25
Picnics, 6/8 lbs.		24

(Job lots)

Pork loins, boneless	.70	@ 72
Shoulders, 16/dn., loose		29
Pork livers		14
Tenderloins, fresh, 10's	.82	@ 85
Neck bones, bbls.	.10	@ 11
Ears, 30's		12
Feet, s.c., bbls.	6	@ 7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in jobs lots only)		
Pork trim., guar. 40%		20 1/2
lean, bbls.		20 1/2
Pork trim., guar. 50%		23
lean, bbls.		23
Pork trim., 80% lean, bbls.		35
Pork trim., 95% lean, bbls.		42 @ 44
Pork head meat		22
Pork cheek meat, trim., bbls.		27

FACKER'S WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.25
Kettle rendered tierces, f.o.b. Chicago	16.25
Leaf, kettle rendered tierces, f.o.b. Chicago	16.75
Lard flakes, f.o.b. Chicago	18.00
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening, N. & S. (del.)	20.75
Hydro shortening, N. & S.	21.75

WEEK'S LARD PRICES

	P.S. or D. R. Cash (Ed. Trade)	P.S. or D. R. Loose (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Oct. 12	11.92 1/2n	12 @ 12 1/2	14.00n
Oct. 13	11.92 1/2n	12 @ 12 1/2	14.00n
Oct. 15	12.20n	12.25	14.25n
Oct. 16	12.47 1/2n	12.67 1/2	14.75n
Oct. 17	12.45n	12.75n	14.75n
Oct. 18	12.30n	12.87 1/2	15.00n

ALL HOGS RETURN PLUS VALUES THIS WEEK

(Chicago costs, credits and realizations for first two days of week.)

Appreciable markups in pork resulted in a general improvement in hog cut-out values this week. All hogs returned positive margins for the first time in weeks as live costs averaged a little lower than last week.

—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
Value			Value			Value		
per cwt.	per cwt.	fin.	per cwt.	per cwt.	fin.	per cwt.	per cwt.	fin.
alive	yield	alive	yield	alive	yield	alive	yield	alive
Lean cuts	\$11.50	\$16.66	\$11.20	\$15.83	\$11.14	\$15.70		
Fat cuts, lard	4.80	6.94	5.01	7.13	5.02	7.01		
Ribs, trimm., etc.	1.93	2.66	1.08	2.42	1.52	2.17		
Cost of hogs	\$16.00		\$16.15		\$16.01			
Condemnation loss	.08		.08		.08			
Handling, overhead	1.80		1.63		1.36			
TOTAL COST	\$17.88	\$25.90	\$17.86	\$25.33	\$17.45	\$24.58		
TOTAL VALUE	18.13	26.26	17.89	25.38	17.68	24.88		
Cutting margin	+.25	+.36	+.03	+.05	+.23	+.30		
Margin last week	.28	.42	.83	1.18	.16	.24		

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Oct. 16	San Francisco Oct. 16	No. Portland Oct. 16
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. 1-3	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3	\$28.00 @ 31.00	None quoted	\$27.50 @ 29.00

FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	46.00 @ 51.00	48.00 @ 53.00	47.00 @ 50.00
10-12 lbs.	46.00 @ 51.00	48.00 @ 53.00	47.00 @ 50.00
12-16 lbs.	46.00 @ 51.00	48.00 @ 54.00	47.00 @ 50.00

PICNICS: (Smoked)			
4-8 lbs.	29.00 @ 33.00	32.00 @ 35.00	33.00 @ 36.00

HAMS, Skinned:			
12-16 lbs.	45.00 @ 52.00	48.00 @ 52.00	47.00 @ 50.00
16-18 lbs.	45.00 @ 50.00	48.00 @ 53.00	47.00 @ 51.00

BACON "Dry" Cure No. 1:			
6-8 lbs.	34.00 @ 44.00	40.00 @ 44.00	41.00 @ 45.00
8-10 lbs.	34.00 @ 43.00	38.00 @ 42.00	39.00 @ 42.00
10-12 lbs.	33.00 @ 40.00	None quoted	37.00 @ 40.00

LARD, Refined:			
1-lb. carton	17.00 @ 19.50	20.00 @ 22.00	16.00 @ 18.50
50-lb. cartons & cans	18.00 @ 19.00	18.00 @ 20.00	None quoted
Tierces	13.25 @ 18.50	17.00 @ 19.00	13.00 @ 17.00

N. Y. FRESH PORK CUTS

Oct. 16, 1956 (L.C.I. prices)	
Western	
Pork loins, 8/12	\$46.00 @ 49.00
Pork loins, 12/16	45.00 @ 47.00
Hams, sknd., 10/14	42.00 @ 46.00
Boston butts, 4/8	38.00 @ 40.00
Regular picnics, 4/8	27.00 @ 30.00
Spareribs, 3/down	38.00 @ 41.00
Pork trim., regular	22.00
Pork trim., spec. 80%	38.00

City	
Hams, sknd., 10/14	42.00 @ 45.00
Pork loins, 8/12	47.00 @ 50.00
Pork loins, 12/16	46.00 @ 49.00
Boston butts, 4/8	38.00 @ 41.00
Picnics, 4/8	26.00 @ 30.00
Spareribs, 3/down	38.00 @ 41.00

N. Y. DRESSED HOGS

(Heads on, leaf fat in) (L.C.I. prices)	
50 to 75 lbs.	\$26.75 @ 29.75
75 to 100 lbs.	26.75 @ 29.75
100 to 125 lbs.	26.75 @ 29.75
125 to 150 lbs.	26.75 @ 29.75

CHGO. WHOLESALE SMOKED MEATS

Oct. 16, 1956	
Hams, skinned, 14/16 lbs., wrapped	44
Hams, skinned, 14/16 lbs., ready-to-eat wrapped	45
Hams, skinned, 16/18 lbs., wrapped	45
Hams, skinned, 16/18 lbs., ready-to-eat wrapped	46
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	33
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	34
Bacon, No. 1 sliced, 1 lb. heat seal, self service pkg.	43

PHILA. FRESH PORK

Oct. 16, 1956	
WESTERN DRESSED	
PORK CUTS—U. S. 1-3 LB.	
Reg. loins, trmd., 8/12	46 @ 48
Reg. loins, trmd., 12/16	46 @ 48
Butts, Boston, 4/8	37 @ 39
Spareribs, 3/down	36 @ 38

LOCALLY DRESSED	
Pork loins, 8/12	48 @ 52
Pork loins, 12/16	48 @ 52
Bellies, 10/12	23 @ 28
Spareribs, 3/down	42 @ 44
Sk. hams, 10/12	44 @ 47
Sk. hams, 12/14	44 @ 47
Picnics, 4/8	27 @ 32
Boston Butts, 4/8	39 @ 42

HOG CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Oct. 13, 1956 was 12.4, the U. S. Department of Agriculture has reported. This ratio compared with the 11.1 ratio for the preceding week and 11.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.290, \$1.474 and \$1.278 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Oct. 17, 1956

BLOOD

Unground, per unit of ammonia
bulk \$5.75m

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test \$5.50@5.75m
Med. test \$5.00@5.25m
High test \$4.75m
Liquid stick, tank cars \$1.75

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$67.50@ 82.50
50% meat, bone scraps, bulk 65.00@ 80.00
55% meat scraps, bagged 93.00
60% digester tankage, bagged 70.00@ 82.50
60% digester tankage, bulk 67.50@ 80.00
80% blood meal, bagged 100.00@125.00
Steam bone meal, bagged 85.00
(Specially prepared) 65.00
80% steam bone meal, bagged

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia \$4.50
Hoof meal, per unit ammonia 5.25@5.50

DRY RENDERED TANKAGE

Low test, per unit prot. \$1.20@1.25m
Med. test, per unit prot. \$1.15m
High test, per unit prot. \$1.05@1.10m

GELATINE AND GLUE STOCKS

Cwt.
Calf trimmings (limed) (glue) 1.25@ 1.35
Hide trims, (green salted) (glue) 6.00@ 7.00
Cattle jaws, scraps and knuckles,
per ton 55.00@57.00
Pig skin scraps (gelatine) 6.50@7.00m

ANIMAL HAIR

Winter coil dried, per ton \$110.00@115.00
Summer coil dried, per ton 45.00@ 47.50
Cattle switches, per piece 3 1/2@5
Winter processed, gray, lb. 2 1/4
Summer processed, gray, lb. 1 1/4

*Delivered. n—nominal.

TALLOW and GREASES

Wednesday, October 17, 1956

There was little change in the tallow and grease market during the latter part of last week from earlier quotations, with activity on the slow side. Bleachable fancy tallow was quoted at 7 1/4c on a nominal basis. High titre bleachable fancy tallow sold at 7 3/4c c.a.f. East. Prime tallow was bid at 6 3/4c and 6 1/2c, and special tallow at 6 1/2c, Chicago. Yellow grease was bid at 5 3/4c and 5 1/2c, depending on quality of material wanted. Choice white grease, all hog, sold early Thursday at 8 1/4c and later at 8 1/2c, delivered East. Additional buying inquiry was at 8 1/2c Friday, without reported action.

The tallow market locally continued slow on Monday of the new week, but was considered generally steady. Yellow grease was bid again at 5 3/4c and 5 1/2c, without reported action. Bleachable fancy tallow sold at 7 3/4c for regular production, and at 7 1/2c for high titre material, c.a.f.

East. Choice white grease, all hog, sold at 8 1/4c delivered East, with additional interest at that level. A tank of edible tallow sold at 12c, f.o.b. outside point, for quick shipment.

Activity in the local area continued to lag on Tuesday, with steady levels maintained on most tallows and greases. Edible tallow sold higher, however, at 11 1/2c f.o.b. River and at 12c Chicago basis. Choice white grease, all hog, sold at 8 1/4c, delivered East, and regular production bleachable fancy tallow brought 7 3/4c c.a.f. East.

Bleachable fancy tallow sold at 7 1/4c and 7 1/2c c.a.f. Chicago and Chicago basis at midweek. Hard body bleachable sold at 8c c.a.f. East. Indications of 11 1/2@12c were reported on edible tallow, f.o.b. River, with offerings priced at 12 1/2c. Choice white grease, all hog, sold at 8 1/4c delivered East, with firm bids at that level later. Other tallows and greases quiet.

TALLOWs: Wednesday's quotations: edible tallow, 11 1/2@12c f.o.b.

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River, and 12c Chicago basis; original fancy tallow, 7½@7¾c; bleachable fancy tallow, 7¼@7½c; prime tallow 6¾@7c; special tallow, 6½c; No. 1 tallow, 6@6½c; and No. 2 tallow, 5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7¼@7½c; B-white grease, 6½c; yellow grease, 5¾@5¾c; house grease, 5¼c; and brown grease, 5c. Choice white grease, all hog, sold at 8¼c c.a.f. East.

EASTERN BY-PRODUCTS

New York, Oct. 17, 1956
Dried blood was quoted Wednesday at \$4.75 @ \$5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.10 @ \$1.25 nominal per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, OCT. 12, 1956

	Open	High	Low	Close	Prev. close
Oct.	15.71b	15.49b	15.70b
Dec.	15.90	15.70b	15.92
Jan.	15.78b	15.55b	15.80b
Mar.	15.90b	15.79	15.93
May	15.93b	15.85	15.96
July	15.90b	15.82	15.88b
Sept.	15.63b	15.64	15.70b
Oct.	15.45b	15.48b	15.55b
Dec.	15.45b	15.60b

Sales: None.

MONDAY, OCT. 15, 1956

	Open	High	Low	Close	Prev. close
Oct.	15.40	15.65	15.33	15.53	15.40b
Dec.	15.70	15.85	15.62	15.75	15.70b
Jan.	15.50b	15.62b	15.55b
Mar.	15.75b	15.93	15.75	15.84	15.79
May	15.84	15.97	15.77	15.93	15.85
July	15.77	15.91	15.74	15.91	15.82
Sept.	15.50b	15.79	15.60	15.75b	15.64
Oct.	15.66b	15.48b
Dec.	15.65b	15.45b

Sales: 207 lots.

TUESDAY, OCT. 16, 1956

	Open	High	Low	Close	Prev. close
Dec.	15.72b	15.95	15.80	15.87	15.75
Jan.	15.58b	15.80	15.80	15.75b	15.62b
Mar.	15.80b	16.07	15.87	16.05	15.84
May	15.90b	16.12	15.97	16.12	15.93
July	15.80b	16.06	15.92	16.10b	15.91
Sept.	15.65b	16.03	15.80	16.03	15.75
Oct.	15.55b	15.75	15.75	15.94b	15.66
Dec.	15.60b	15.82	15.82	15.80b	15.65b

Sales: 297 lots.

WEDNESDAY, OCT. 17, 1956

	Open	High	Low	Close	Prev. close
Dec.	15.90b	15.93	15.97	15.87b	15.87
Jan.	15.75b	15.72b	15.75b
Mar.	16.07	16.09	15.91	16.03	16.05
May	16.11b	16.14	15.97	16.07	16.12
July	15.77	16.15	16.02	16.06	16.10b
Sept.	16.00b	16.00	15.97	15.92b	16.03
Oct.	15.90b	15.85b	15.94
Dec.	15.85b	15.65b	15.80b

Sales: 177 lots.

VEGETABLE OILS

Wednesday, Oct. 17, 1956

Crude cottonseed oil, f.o.b.	13½a
Valley	13½a
Southeast	13½a
Texas	13½a
Corn oil in tanks, f.o.b. mills	14b
Soybean oil, Decatur	12½pd
Peanut oil, f.o.b. mills	16b
Coconut oil, f.o.b. Pacific Coast	10½b
Cottonseed foots:
Midwest and West Coast	1½a
East	1½a

OLEOMARGARINE

Wednesday, Oct. 17, 1956

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	25
Water churned pastry	24

OLEO OILS

Wednesday, Oct. 17, 1956

Prime oleo stearine (slack barrels)	13½
Extra oleo oil (drums)	18
Prime oleo oil (drums)	18

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Some selections of hides decline in price again this week—Small packer 50-lb. average hides sold at 12c in Midwest—Calfskin market quiet—River kip and overweights offered higher without early activity—Shearlings mixed and quoted on a wide range for No. 1's.

CHICAGO

PACKER HIDES: On Thursday of last week, butt-branded steers sold lower at 10½c. Colorado steers reportedly went unsold, but were bid at 9½c. River heavy native steers sold at 12½c.

The hide market continued weak on Monday of this week, and heavy native cows declined to trade at 12½c, all points involved. River heavy native steers sold at 12½c, while Chicago brought 13c. Southwestern branded cows traded at 12c, and Denvers brought 10½c.

Prices for big packer hides apparently had stabilized on Tuesday, when most selections traded at steady levels or those established on Monday. Butt-branded steers sold at 10½c. Colorados sold at 10c, although earlier bids were at 9½c. Heavy native steers traded at 12½c and 13c, depending on point. Heavy native cows sold at 12½c. Northern branded cows sold at 11c and Southwesterns traded at 12c. Light native cows sold at 14½c for Northerns, 15c for Chicago and 16½c on Rivers. A car of native bulls sold at 9½c.

Only scattered trading of hides took place at midweek. Colorado steers, branded cows, light native steers and heavy native steers all sold at steady levels.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market showed some easiness, with sales in the Midwest of 50-lb. average at 12c. The 60-lb. average sold at 10@10½c, also Midwestern locations. Some 38-lb. average sold out of the Southwest at 17@17½c. Not much action on country hides, with straight locker butchers quoted at 10c and renderers at 9c, both on a nominal basis.

CALFSKINS AND KIPSKINS: On Thursday of last week, River kip sold ½c higher at 30c, while overweights sold steady at 26½c. St. Paul heavy calfskins sold at 50c, reportedly for export. Southwestern overweight kipskins sold at midweek this week at 26c. River kip and overweights were offered at 32c and 27c,

but went untraded at those levels, early.

SHEEPSKINS: Prices on shearlings varied again this week, with No. 1 poorer quality quoted at 2.00, 2.15 @ 2.50 on fair quality, and 3.25 on special choice lots. Some No. 1 shearlings sold at 2.75 for good quality lots. A few No. 2 shearlings sold at 1.85. No. 3 shearlings were nominal at .75@.85 in the absence of sales. Dry pelts unchanged at 24@ 25c. Pickled skins quoted at 10.00 on lambs and 12.00 per dozen on sheep.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Oct. 17, 1956	Cor. Week 1955
Lgt. native steers	15 @ 15½a	15 @ 15½a
Hvy. nat. steers	12½ @ 13a	14 @ 14½a
Ex. lgt. nat. steers	19a
Butt-brand. steers	10½a	11½a
Colorado steers	10a	11a
Hvy. Texas steers	10½a	11½a
Light Texas steers	12½a
Ex. lgt. Texas steers	16a	15½a
Heavy native cows	12½a	12½ @ 13a
Light nat. cows	14½ @ 16½a	13½ @ 14½a
Branded cows	11 @ 12a	11 @ 11½a
Native bulls	9 @ 9½a	10a
Branded bulls	8 @ 8½a	9a
Calfskins:
Northerns, 10/15	50a	50a
10 lbs./down	37½a	35a
Kips, Nor., nat., 15/25	30a	34½

SMALL PACKER HIDES

STEERS AND COWS:
50 lbs. and over	10 @ 10½	9½a
50 lbs.	12	11 @ 11½a

SMALL PACKER SKINS

Calfskins, all wts.	34 @ 35a	35 @ 40a
Kipskins, all wts.	24 @ 25a	23 @ 25a

SHEEPSKINS

Packer shearlings:
No. 1	2.50 @ 3.00a	2.75 @ 3.00a
Dry Pelts	24 @ 25a	21 @ 22a
Horsehides, Untrim.	9.50 @ 10.00a	7.50 @ 7.75a

N. Y. HIDE FUTURES

FRIDAY, OCT. 12, 1956

Columbus Day

Holiday, market closed, no trading in hide futures.

MONDAY, OCT. 15, 1956

	Open	High	Low	Close	Prev. close
Oct.	11.65b	11.70b
Jan.	12.06-02	12.10	12.00	12.10b	20a
Apr.	12.30b	12.39	12.27	12.37b	50a
July	12.55b	12.70	12.52	12.70
Oct.	12.75b	12.90b-13.05a
Jan.	12.95b	13.20	13.20	13.20

Sales: 40 lots.

TUESDAY, OCT. 16, 1956

	Open	High	Low	Close	Prev. close
Oct.	11.70b	12.00b
Jan.	12.23-31	12.48	12.23	12.42b	45a
Mar.	12.56-61	12.73	12.56	12.60b	71a
Apr.	12.70b	12.97	12.85	12.95
Oct.	13.20b	13.22	13.10	13.22
Jan.	13.00b	13.53	13.53	13.45b	50a

Sales: 67 lots.

WEDNESDAY, OCT. 17, 1956

	Open	High	Low	Close	Prev. close
Oct.	12.00b	12.00b	20a
Jan.	12.42	12.42	12.35	12.37
Mar.	12.65b	12.85	12.55	12.65
Apr.	12.90b	12.85	12.83	12.85b	91a
Oct.	13.15b	13.16	13.16	13.15b	20a
Jan.	13.40b	13.39	13.29	13.39b	45

Sales: 39 lots.

THURSDAY, OCT. 18, 1956

	Open	High	Low	Close	Prev. close
Oct.	11.90b	11.90b
Jan.	12.32b	12.38	12.33	12.30b	37a
Apr.	12.55b	12.55b	65a
July	12.75b	12.75b	90a
Oct.	13.20-19	13.20	13.19	13.00b	15a
Jan.	13.30b	13.25b	40a

Sales: 9 lots.

LIVESTOCK MARKETS... Weekly Review

September Slaughter Of All Meat Animals Below Year Earlier

Federally inspected slaughter of all classes of meat animals in September was down from both August and the corresponding month of last year. In hogs, however, slaughter was seasonally compared with August. Cattle slaughter, which has set successive records for each month since the beginning of the year through July, was smaller than last year for the second straight month.

Cattle slaughter at 1,616,660 head compared with 1,773,867 in August and 1,751,619 last year, which is the record high. Slaughter of adult bovines through September, at 14,733,833 head held a large edge over the 14,083,766 count for the same 1955 period, due largely to the heavy earlier kill.

Slaughter of calves declined to 660,938 head from 690,769 in August and was down even more from the 709,537-head kill in September of 1955. Slaughter of the young stock in the first nine months of this year at 5,601,764 head held a small edge over the 5,438,664 head count last year.

The rise in hog kill failed to measure up to seasonal expectations due to the reduced pig crops of early spring. The September count was 4,979,047 head compared with 4,559,479 in August and 5,144,401 in September 1955. However, the nine-month kill of the animals at 47,144,542 maintained a commanding lead over last year's 41,044,793.

Despite the movement of range lambs to market, September slaughter

of ovines showed a moderate drop to 1,166,881 head from 1,268,476 in August. Last year an increase took place, with slaughter rising to 1,344,466 in September from 1,238,680

in August. Slaughter of the animals through September numbered 10,587,620 head compared with 10,819,519 last year.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during Aug. 1956, compared with July 1956 and Aug. 1955:

	Aug. 1956	July 1956	Aug. 1955
	Pet.	Pet.	Pet.
Cattle:			
Steers	48.7	54.0	48.4
Heifers	13.7	13.5	12.6
Cows	35.2	30.4	36.5
Bulls and Stags	2.4	2.1	2.5
Total ¹	100.0	100.0	100.0
Canners & Cutters	20.7	17.2	21.5
Hogs:			
Sows	17.1	23.1	20.7
Barrows and Gilts	82.3	76.2	78.4
Stags and Boars	.6	.7	.9
Total ¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs and Yearlings	90.0	91.7	89.4
Sheep	10.0	8.3	10.6
Total ¹	100.0	100.0	100.0

¹Based on reports from packers. ²Totals based on rounded numbers. ³Included in cattle classification.

Mexico Gets Loan To Buy U. S. Drought Area Cattle

The Export-Import Bank has loaned Mexico \$5,000,000 to buy beef and dairy breeding cattle from farmers in United States drought areas.

According to the bank, Mexico will use at least \$3,750,000 to buy beef cattle for breeding purposes. The rest will be used to buy dairy cattle.

Purchases by Mexico of cattle from the drought areas is expected to help alleviate the pressure from prices on such livestock in the U. S.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared as reported by the USDA:

	Hogs	Sheep
Sept. 1956	1,429,500	133,200
August 1956	1,129,300	114,000
Sept. 1955	1,462,500	151,100

FEDERALLY INSPECTED SLAUGHTER

	1956	1955
January	1,490,803	1,521,087
February	1,483,530	1,313,151
March	1,565,971	1,524,490
April	1,544,684	1,451,705
May	1,045,813	1,559,973
June	1,078,557	1,640,677
July	1,727,838	1,524,475
August	1,773,867	1,796,589
September	1,616,660	1,751,619
October	1,692,772	1,691,880
November	1,661,880	1,617,280
December		

CATTLE

	1956	1955
January	601,938	563,468
February	586,005	517,039
March	646,706	659,555
April	603,503	595,814
May	606,130	587,528
June	596,118	610,500
July	609,657	549,644
August	690,769	645,579
September	660,938	709,537
October		727,738
November		700,496
December		632,647

CALVES

	1956	1955
January	6,703,262	5,518,937
February	5,922,330	4,637,846
March	6,326,637	5,491,165
April	5,252,031	4,472,045
May	4,875,088	4,164,338
June	4,325,559	3,713,724
July	4,199,109	3,428,043
August	4,559,479	4,474,888
September	4,979,047	5,144,401
October		6,144,089
November		6,857,126
December		7,324,456

HOGS

	1956	1955
January	1,329,048	1,223,337
February	1,163,178	1,079,567
March	1,215,816	1,244,190
April	1,129,286	1,179,811
May	1,062,823	1,228,444
June	1,083,799	1,205,370
July	1,108,313	1,075,724
August	1,268,476	1,238,580
September	1,166,881	1,344,466
October		1,247,536
November		1,161,583
December		1,154,810

SHEEP AND LAMBS

	1956	1955
January	1,329,048	1,223,337
February	1,163,178	1,079,567
March	1,215,816	1,244,190
April	1,129,286	1,179,811
May	1,062,823	1,228,444
June	1,083,799	1,205,370
July	1,108,313	1,075,724
August	1,268,476	1,238,580
September	1,166,881	1,344,466
October		1,247,536
November		1,161,583
December		1,154,810

NINE-MONTH TOTALS

	1956	1955
Cattle	14,733,833	14,083,766
Calves	5,601,764	5,438,664
Hogs	47,144,542	41,044,793
Sheep	10,587,620	10,819,519

Carlots



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CHICAGO ST. PAUL

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- Payne, Ohio
- Sioux City, Iowa

**Pick up your
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KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 13, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 7,066 hogs; Shippers, 14,424 hogs; and Others, 22,382 hogs.
Totals: 22,129 cattle, 840 calves, 44,502 hogs and 5,604 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,842	1,472	976	2,715
Swift...	3,481	1,615	5,888	2,626
Wilson...	1,568	55	4,246	...
Butchers...	7,732	614	1,463	...
Others...	1,586	...	2,706	284
Totals ...	18,209	3,756	15,279	5,605

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour...	7,310	5,500	2,671
Cudahy...	3,960	5,738	1,708
Swift...	5,358	6,577	1,991
Wilson...	2,870	5,681	1,292
Am. Stores...	884
Cornhusker...	1,004
O'Neill...	753
Neb. Beef...	701
Bagle...	279
Gr. Omaha...	800
Rothschild...	1,112
Roth...	531
Kingan...	1,376
Omaha...	574
Others...	246	11,852	...
Totals ...	27,767	35,348	7,092

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	3,211	881	7,884	2,645
Swift...	5,275	3,966	15,457	3,290
Hunter...	1,109	...	7,264	...
Hell...	1,958	...
Krey...	11,499	...
Totals ...	9,595	4,847	44,092	5,935

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift...	4,140	827	13,131	2,226
Armour...	3,794	353	7,097	2,443
Others...	4,308	...	2,282	262
Totals ...	12,242	1,180	22,510	4,931

*Do not include 100 cattle, 61 calves, 4,093 hogs and 11,517 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,743	3	5,887	4,000
S.C. Dr. Beef...	3,396
Swift...	3,291	...	5,209	2,938
Butchers...	913	2	32	...
Others...	8,954	78	15,407	1,212
Totals ...	20,297	83	26,535	8,210

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy...	2,223	952	2,756	...
Dunn...	133
Sunflower...	121
Dold...	60	...	1,051	...
Excel...	592
Kansas...	658
Armour...	65	150
Swift...	186
Others...	1,065	...	116	1,355
Totals ...	5,507	952	3,923	2,331

DENVER

	Cattle	Calves	Hogs	Sheep
Armour...	1,970	51	...	6,991
Swift...	1,617	193	3,881	7,307
Cudahy...	1,070	139	4,535	240
Wilson...	592	12,248
Others...	7,239	2,179	2,448	204
Totals ...	12,588	2,562	10,864	27,990

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	445	49	91	...
Swift...	243	61
Wilson...	636
Ideal...	836
Com'l...	749
Atlas...	855
Surval...	648
United...	646	...	428	...
Gr. West...	436
Goldring...	384
Others...	2,737	1,002	631	...
Totals ...	8,485	1,113	1,150	...

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers...	1,833	7,462	4,092	911
Butchers...	2,882	1,887	213	281
Totals ...	4,715	9,349	4,305	1,192

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	419
Schlachter...	294	42
Others...	5,291	996	14,250	1,444
Totals ...	5,555	1,038	14,250	1,863

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	7,078	5,111	18,422	5,226
Bartusch...	1,300	11
Rifkin...	985	30
Superior...	2,120
Swift...	6,727	4,782	29,769	4,908
Others...	3,335	4,409	10,693	2,400
Totals ...	21,545	14,293	58,884	12,434

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,911	3,150	1,077	4,221
Swift...	4,663	3,137	2,016	6,864
Morrell...	1,364	71
City...	440
Rosenthal...	161	28
Totals ...	8,545	6,386	3,134	11,085

TOTAL PACKER PURCHASES

	Week ended Oct. 13	Prev. week Oct. 6	Same week 1955
Cattle	177,129	178,542	199,181
Hogs	284,746	281,714	316,324
Sheep	94,842	90,123	75,526

CORN BELT DIRECT TRADING

Des Moines, Oct. 17—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	120-180 lbs.	180-240 lbs.	240-270 lbs.	270-330 lbs.
	\$11.75@15.25	13.75@15.60	14.60@15.60	14.20@15.25

Sows, U.S. No. 1-3:	270-330 lbs.	330-400 lbs.	400-550 lbs.
	14.35@15.15	13.75@14.80	12.35@14.80

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Year actual
Oct. 11	62,500	63,500	70,000
Oct. 12	56,000	63,000	63,000
Oct. 13	40,500	46,000	54,000
Oct. 15	105,000	72,000	95,000
Oct. 16	59,500	55,000	72,000
Oct. 17	60,000	63,500	79,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Oct. 17 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$24.00@28.00
Steers, good	18.00@23.50
Heifers, gd. & ch.	18.00@23.00
Cows, util. & com'l.	9.00@12.00
Cows, can. & cut.	6.00@10.00
Bulls, util. & com'l.	12.00@15.50
Bulls, cutters	10.00@11.00

VEALERS:	Cwt.
Choice & prime	23.00@24.00
Good & choice	19.50@23.00
Calves, gd. & ch.	14.00@16.50

HOGS:	Cwt.
U.S. 1-3, 120/160	13.00@15.00
U.S. 1-3, 160/180	15.00@16.25
U.S. 1-3, 180/200	16.00@16.50
U.S. 1-3, 200/220	16.00@16.25
U.S. 1-3, 220/240	16.00@16.85
U.S. 1-3, 240/270	16.00@16.50
U.S. 1-3, 270/300	15.75@16.25
Sows, U.S. No. 1-3, 180/360	15.00@15.75

LAMB:	Cwt.
Choice & prime	19.50@21.00
Good & choice	18.00@20.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 13, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,124	13,673	57,577	49,838
Baltimore, Philadelphia ²	8,837	1,319	32,430	5,664
Cin., Cleve., Detroit, Indipis.	20,209	9,540	103,307	14,070
Chicago Area	26,947	8,572	60,243	8,547
St. Paul-Wis. Areas ³	36,307	35,195	109,465	16,415
St. Louis Area ⁴	17,375	9,186	82,778	8,920
Sioux City-So. Dak. Area	28,404	...	61,559	17,928
Omaha Area	33,173	1,359	81,446	15,419
Kansas City	18,937	5,192	33,780	10,071
Iowa-So. Minnesota ⁴	28,741	18,636	306,280	36,526
Lou'i., Evan'i., Nash'i., Mph's	14,743	11,641	41,992	N.A.
Georgia-Alabama Area ⁵	7,998	6,522	29,663	N.A.
St. John, Wichita, Okla. City	26,156	7,707	50,385	15,123
Pt. Worth, Dallas, San Antonio	30,540	11,478	15,767	21,988
Denver, Ogden, Salt Lake City	19,102	1,541	15,729	35,277
Los Angeles, San Fran. Areas ⁶	28,811	4,225	35,055	28,761
Portland, Seattle, Spokane	8,847	1,888	16,376	5,718
GRAND TOTALS	365,354	147,674	1,133,782	291,044
Totals previous week	346,668	144,552	1,127,505	285,115
Same week year ago	318,690	126,675	1,223,208	251,389

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Se. St. Paul, Newport, Minn., and Madison. ³Milwaukee, Green Bay, Wis. ⁴Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Iowa, Lake Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended October 6 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	1000 lbs. and over	Good and Choice	Dressed	Grade B ¹	Good	Handyweights	
Toronto	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	
	\$20.18 \$19.50	\$23.37 \$23.35	\$29.50 \$29.50	\$20.34 \$18.10				
Montreal	18.20 19.50	22.60 22.00	28.00 28.00	15.60 15.60				
Winnipeg	18.14 18.08	22.11 20.92	27.50 26.67	17.86 16.00				
Calgary	19.29 18.38	15.20 16.36	27.00 19.50	16.80 15.90				
Edmonton	18.75 17.00	17.15 18.50	27.50 20.05	18.00 16.00				
Lethbridge	19.00 19.00	15.00	26.75 19.25	15.00 15.00				
Dr. Albert	18.40	15.50	16.50 25.75	19.00 15.75				
Moose Jaw	18.75 17.50	18.50 16.50	25.50 19.50	15.00 15.00				
Saskatoon	19.25 17.50	18.50 17.00	25.50 19.00	16.50 15.25				
Regina	18.50 17.00	17.50 17.10	25.75 19.60	16.50 15.50				
Vancouver	18.65	20.90 17.50	29.00	19.50				

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama,

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Oct. 13, 1956, compared:

CATTLE

	Week ended	Prev. Week	Cor.
Chicago	22,129	22,614	25,013
Kan. City	21,965	22,644	19,134
Omaha	28,074	28,038	31,189
E. St. Louis	14,442	12,119	11,632
St. Joseph	12,371	12,778	12,133
St. Paul	12,138	11,249	10,813
Wichita	5,852	7,724	4,848
New York & Jersey City	11,124	12,692	12,558
Oklahoma City	15,915	15,915	12,975
Cincinnati	6,273	4,741	5,571
Denver	15,528	14,030	14,802
St. Paul	18,210	15,590	16,712
Milwaukee	4,703	8,805	4,684
Totals	172,809	182,939	181,684

HOGS

Chicago	30,078	33,600	33,782
Kan. City	15,279	14,965	13,414
Omaha	51,712	50,938	70,713
E. St. Louis	44,062	45,844	27,834
St. Joseph	24,321	26,181	39,440
St. Paul	16,064	17,833	26,617
Wichita	11,135	10,915	11,070
New York & Jersey City	57,577	55,354	53,009
Oklahoma City	13,560	13,560	13,981
Cincinnati	13,289	12,845	15,257
Denver	10,816	10,771	10,755
St. Paul	48,191	42,312	50,446
Milwaukee	4,277	4,565	7,714
Totals	326,801	339,668	383,322

SHEEP

Chicago	5,604	6,201	4,903
Kan. City	5,605	6,949	7,806
Omaha	9,462	10,763	17,869
E. St. Louis	5,935	5,065	5,242
St. Joseph	7,176	18,890	8,450
St. Paul	5,382	4,586	2,268
Wichita	976	693	778
New York & Jersey City	40,838	51,551	46,589
Oklahoma City	9,950	9,950	1,732
Cincinnati	442	1,527	997
Denver	24,178	23,171	22,018
St. Paul	10,634	8,140	6,584
Milwaukee	1,192	11,793	1,422
Totals	125,824	149,221	127,258

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended October 6:

CATTLE

	Week ended	Same week
	Oct. 6	1955
Western Canada	20,719	16,439
Eastern Canada	19,221	17,874
Totals	39,940	34,313

HOGS

Western Canada	38,793	39,823
Eastern Canada	63,003	65,728
Totals	101,888	105,551

All hog carcasses graded	110,555	113,374
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SHEEP

Western Canada	5,000	6,497
Eastern Canada	17,963	12,941
Totals	22,972	19,438

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York Market for week ended Oct. 13:

	Week ended	Prev. week	Total (incl. direct)
Cattle Calves Hogs* Sheep	183	126	3,661
Salable	4,541	23,330	19,144
Salable	236	47	3,569
Total (incl. direct)	3,569	3,445	22,642

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 11	8,453	758	12,797	1,710
Oct. 12	677	529	9,182	775
Oct. 13	296	50	4,416	56
Oct. 15	26,842	756	12,537	2,719
Oct. 16	4,200	300	16,000	2,300
Oct. 17	13,000	300	15,000	2,500
Week	44,042	1,356	43,537	7,519
Week ago	40,034	1,613	39,851	8,850
Year ago	43,872	1,077	40,945	5,649
2 Years ago	43,269	958	35,000	7,290

*Including 783 cattle, 14,007 hogs and 1,180 sheep direct to packers.

SHIPMENTS

Oct. 11	2,771	74	2,973	756
Oct. 12	4,077	114	3,465	75
Oct. 13	193	...	285	...
Oct. 15	8,375	39	3,651	58
Oct. 16	4,000	...	3,000	300
Oct. 17	7,000	...	3,000	400
Week	19,375	39	9,651	958
Week ago	17,604	198	7,721	1,295
Year ago	20,089	138	10,204	496
2 Years ago	17,162	203	5,828	1,001

OCTOBER RECEIPTS

Cattle	138,149	123,440
Calves	6,596	4,984
Hogs	179,388	172,876
Sheep	28,468	24,659

OCTOBER SHIPMENTS

Cattle	70,990	61,802
Hogs	27,427	44,328
Sheep	5,605	5,001

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, October 10:

	Week ended	Week ended
	Oct. 17	Oct. 10
Packers' purch.	28,634	30,410
Shippers' purch.	17,103	12,514
Totals	45,737	42,924

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Oct. 12, with comparisons:

	Cattle	Hogs	Sheep
Week to date	373,000	466,000	259,000
Previous week	375,000	466,000	273,000
Same wk. 1955	369,000	527,000	274,000
1956 to date	12,394,000	19,086,000	7,065,000
1955 to date	11,833,000	16,044,000	6,952,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Oct. 11:

	Cattle	Calves	Hogs	Sheep
Los Ang.	9,300	1,375	1,125	75
N. P. land	4,450	750	2,300	4,200
San Fran.	850	175	950	1,600

TOP LIVESTOCK SLAUGHTER STATES

Three largest slaughter states by classes in August 1956 and 1955 compared:

	1956	1955
Calif.	228,000	(1) 221,000
Texas	188,000	(5) 165,000
Ill.	178,000	(3) 186,000
	1956	1955
Texas	125,000	(1) 116,000
New York	89,000	(2) 93,000
Ill.	82,000	(6) 72,000
	1956	1955
Iowa	853,000	(1) 856,000
Iowa	507,000	(2) 468,000
Minn.	406,000	(3) 408,000
	1956	1955
Calif.	202,000	(1) 210,000
New York	114,000	(3) 115,000
Calif.	106,000	(6) 78,000

*Last year's rankings in parenthesis.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Oct. 16, were reported by the Agricultural Marketing Service, Livestock Division as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
Chicago	\$13.25-14.25	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Kansas City	\$13.25-14.50	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Omaha	\$14.25-15.00	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
St. Paul	\$14.50-15.50	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

Medium:

160-220 lbs.	14.25-15.50	14.00-15.50	13.50-15.00	14.00-15.25	14.25-15.00
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SOWS:

U.S. No. 1-3:	180-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
Chicago	15.25 only	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Kansas City	15.25 only	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75
Omaha	15.25 only	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75
St. Paul	15.25 only	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75	15.50-15.75

Boars & Stags,

all wts.	9.75-12.50	None qtd.	9.00-11.50	None qtd.	None qtd.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
Chicago	None qtd.	23.00-27.00	22.00-26.50	21.50-27.00
Kansas City	None qtd.	27.00-32.00	26.50-29.50	27.00-30.75
Omaha	None qtd.	28.50 only	27.00-29.50	28.50-31.25
St. Paul	None qtd.	28.50 only	27.00-29.50	29.00-31.25

Choice:

700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	23.50-29.00	22.00-27.00	21.75-28.50	25.50-27.50
1100-1300 lbs.	23.00-28.00	24.00-29.00	22.50-27.00	22.50-29.00	25.50-27.50
1300-1500 lbs.	26.50-28.50	24.00-29.50	22.50-27.00	22.50-29.00	25.50-27.50

Good:

700-900 lbs.	19.00-24.50	19.00-23.00	16.75-22.00	18.00-21.75	17.50-21.00
900-1100 lbs.	19.00-25.00	19.00-23.50	17.25-22.50	18.00-22.50	18.00-21.50
1100-1300 lbs.	19.50-25.00	19.50-24.50	17.50-22.50	18.00-22.50	18.00-21.50

Standard,

all wts.	14.00-19.50	15.00-19.00	13.00-16.50	15.00-18.00	14.00-17.00
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Utility,

all wts.	12.00-14.00	13.00-15.00	9.50-13.00	13.00-15.00	12.50-14.00
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HEIFERS:

Prime:

600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	25.00-27.25	24.75-27.00	24.50-26.00	None qtd.

Choice:

600-800 lbs.	None qtd.	22.00-25.25	20.00-24.75	21.00-24.50	None qtd.
800-1000 lbs.	25.00 only	23.00-25.75	21.25-24.75	21.00-24.50	23.00-24.00

Good:

500-700 lbs.	17.50-23.00	18.00-22.00	15.00-20.75	17.50-21.00	18.00-21.00
700-900 lbs.	18.00-23.00	18.50-23.00	16.00-21.25	17.50-21.00	18.00-21.00

Standard,

all wts.	None qtd.	14.50-18.50	12.50-16.00	14.50-17.50	14.00-17.00
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Utility,

all wts.	None qtd.	12.50-14.50	9.00-12.50	12.00-14.50	12.00-14.00
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COWS:

Commercial,

all wts.	10.50-12.50	11.50-13.50	11.00-12.75	11.00-12.00	11.00-12.00
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Utility,

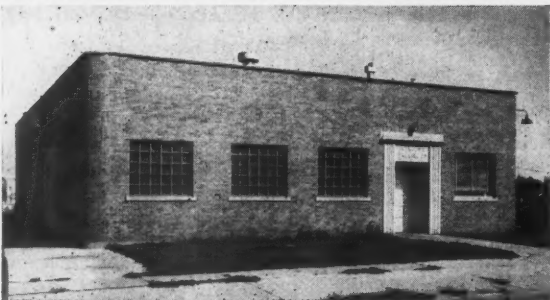
all wts.	9.50-10.50	9.50-11.50	9.00-11.00	9.25-11.00	9.50-11.00
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Can. & cut.,

all wts.	6.50-10.00	7.50-10.50	7.00-9.00	7.75-9.00	7.00-9.00
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BULLS (Yrds. Excl.), All Weights:

UNUSUAL BUSINESS OPPORTUNITY



● This fine, modern building for sale at our cost of construction in 1951. Cannot be replaced at any amount close to our asking price. Ideal for frozen food manufacture, restaurant supply, refrigerated warehouse space, or many other uses. Ideally located on the lake shore midway between the large markets of Milwaukee and Chicago. Check the following list.

1. Building size 50 feet wide x 70 feet long.
2. Corner location—land size 70 feet wide, 125 feet long.
3. 10 inch block and face brick construction.
4. Inside loading dock large enough to handle semi-trailers. Heated by gas blower.
5. 2 offices heated by gas furnace.
6. Men & Ladies rest room.
7. Cooler 45 feet wide x 50 feet long with 7½ H.P. Frigidaire unit & 6 Frigidaire blowers. Completely tracked, including Howe rail scale.
8. Freezer 15 feet long by 10 feet wide, with 5 H.P. Frigidaire unit and Kramer Thermobank automatic defrosting blower.
9. Large storage space over cooler for supplies.
10. Will qualify for federal inspection with minor changes.

INQUIRE KENOSHA PACKING COMPANY
6503 39th AVENUE, KENOSHA, WISCONSIN



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TEMPERATURE CONTROL



For Steam Heated VATS or TANKS

Quickly pays back its cost by eliminating OVER-heating, boil overs, wasted heat and damaged products. Powers No. 11 Temperature Regulator shown above is self-operating, easy to install and gives many years of dependable control. It has an easy to read 4" dial thermometer which indicates temperature of liquid being controlled and makes it easy to adjust regulator for various temperatures. Bulletin 329 describes its points of superiority. Write for a copy. (c12)

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGER or GENERAL SUPERINTENDENT
Experience covers all phases of managerial operations, procurement, complete meat packing formulation including canning, cost accounting, extensive yield research, sales and personnel management which included union negotiations. Excellent references. In reply advise complete details of position offered. W-384, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

VACATION

SAUSAGE MAKER: 30 years' experience, wishes to replace present holders for vacations, illnesses, etc. Minimum one week. If interested now or in the future, please write immediately. W-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGEMENT CONSULTANTS

Let us help you with your problems in Organization, Management, Production, Labor Relations, Sales and Marketing.

LEE B. REIFEL & ASSOCIATES
616 N. Grove Street Bowling Green, Ohio

PLANT MANAGER: All phases—youth, aggressive, sober family man with much experience. Wants permanent location. Write or wire, Box W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PLANT MANAGER

National Food Distributor with multiple plant operations has opening for aggressive, profit-minded executive with thorough knowledge of all phases of packing house management, including livestock buying, slaughtering, processing, labor relations, cost accounting, advertising, and sales. Excellent opportunity for advancement, regular merit increases, and liberal benefits. Appropriate starting salary. Reply in confidence giving details of education, employment record, personal background, and qualifications. W-394, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE SUPERINTENDENT: Man with experience and background of Federal inspected plants, to take full charge of sausage production for an eastern meat packer. Must know all phases of sausage manufacturing and raw products used in the processing. References and background must be furnished at time of reply. W-353, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

PORK SPECIALIST

Fully experienced pork superintendent 40 to 50 years of age to supervise all phases of pork operation. Excellent opportunity for advancement for capable man. Give full details of education, experience, and salary requirements. Our employees have been notified. Reply to Box W-386, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN—SIDELINE: Presently calling on meat packers to handle line of meat packers specialties, seasonings, sausage binders and stabilizers, phosphate compounds, etc. Well established local eastern firm under expansion. Good territories open. Commission basis. Write details to Box W-388, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

BRANCH HOUSE MANAGER: Prefer man with metropolitan experience, New York area. Salary plus profit sharing. Good opportunity with established concern. Give age, experience, references and full information. Confidential. W-375, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SALESMAN: Smoked and fresh meats. Excellent opportunity for young, aggressive man to advance into top management with fast growing distributive company selling carlot and less-carlot to small packers, chains, wholesalers. All replies strictly confidential. Our employees know of this ad. Insurance, retirement benefits. Write stating age, experience, expected starting salary to Box W-395, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HELP WANTED

DON'T WASTE YOUR WEEKENDS

In a lonely hotel room. Our salesmen are home every Saturday and Sunday. We are carefully looking for a top man who can really sell spices, phosphates, caseinates, seasonings, etc., Monday thru Friday, and then relax by yelling at the kids or throwing golf clubs over the weekend. All kidding aside, we are the fastest growing seasoning firm in the country and we need a man to work Kansas City and the surrounding territory of Nebraska, Arkansas and Missouri. You owe it to yourself and your family to look into this. Oh, yes—the commission and draw are respectable and we are patient.

W-392, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SALESMEN: Wanted men acquainted with sausage makers to sell our sheep casing and hog casings. To work from their homes in restricted areas. Can handle our casings with their other lines. Liberal commission. Advise territory you cover and what lines selling. W-396, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HERE IS OPPORTUNITY: For established salesmen with following among sausage makers, to earn big extra commissions. Add natural, hog and sheep casings to the line you now handle. W-397, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: For small northern California plant doing \$2,000,000 annual sales in beef, pork, lamb and sausage. Age 35 to 45. Prefer man with big packer experience, promotional experience and from California. RUSS MEAT CO., Box 26, Eureka, Calif.

MANAGER: Large rendering plant operation. Experienced and aggressive. Good compensation. Illinois location. Reply to Box W-389, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN WANTED: Man under 35 wanted to supervise bacon operation at small Chicago packer. Grand opportunity for ambitious young man. State age and salary expected. W-387, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



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